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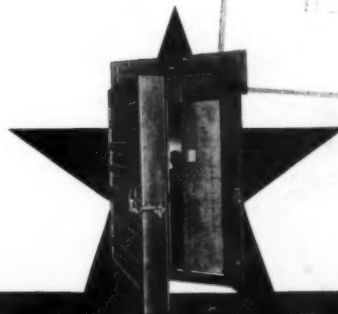
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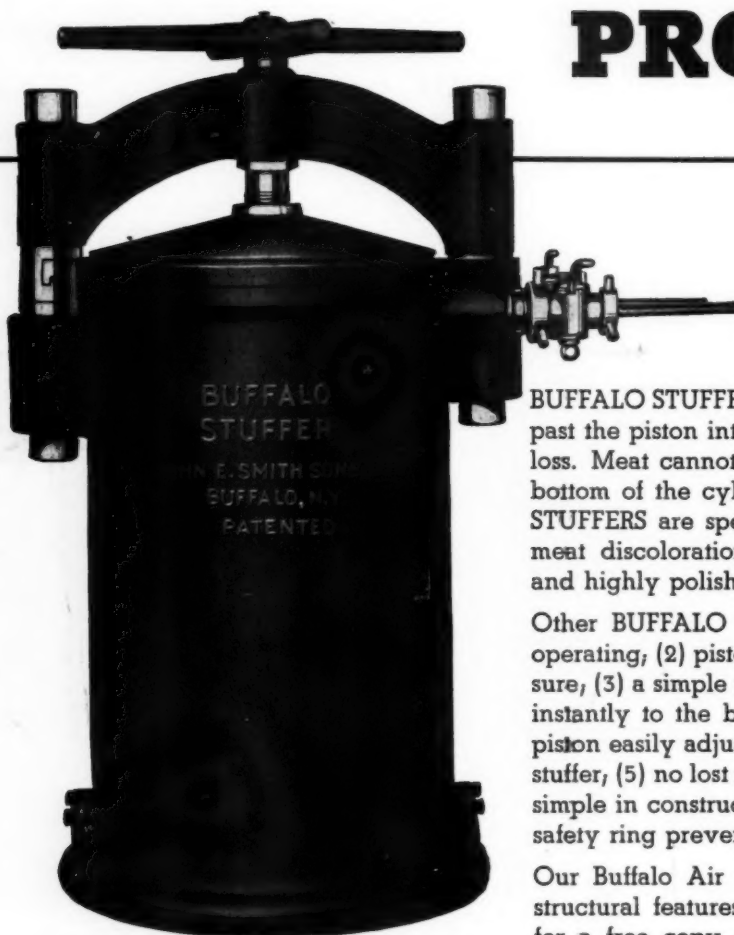
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THE NATIONAL PROVISIONER

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EDITORIAL STAFF

EDWARD R. SWEM, Editor
VAL WRIGHT, Managing Editor • ROBERT V. SKAU, Market
Editor • NEIL I. SKAU, JR., Associate Editor
Washington: C. B. HEINEMANN, JR., 1420 K St., N. W.

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ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK N. DAVIS
H. SMITH WALLACE
F. A. MacDONALD, Production Manager
407 S. Dearborn St. (5), Tel. Wabash 0742.

New York: LOUIS H. WREDE, Eastern Manager
LILLIAN M. KNOELLER
300 Madison Ave. (17), Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & CO.,
Western Pacific Bldg. (15)

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

A speedy return to aggressive, competitive merchandising immediately after the collapse of Germany was predicted by Stephen A. Douglas, national sales manager, Kroger Grocery & Baking Co., at a recent special meeting of the Grocery Manufacturers Sales Executives of Chicago. Douglas warned food men to "be prepared on V Day to sell the promotional way." The sellers' market existing at present, he said, should not be allowed to lull the food industry into the mistaken idea that vigorous merchandising will not be necessary to capture post-war markets.

★ ★ ★

Hot dog-loving Canadians got a reprieve recently when the Wartime Prices and Trade Board announced that an order which was to have banned manufacture of hot-dog rolls for the duration had been revoked. The Board announcement said it would be replaced by a new order which permits the manufacture of rolls for those who like their mustard-and-relish "red hots."

★ ★ ★

American canned pork, with a high content of fat, is a popular dish with the Russian fighting men. A popular variety of canned spiced pork, well known to a great many U. S. civilians, is now a regular feature of their diet. Red Army soldiers jokingly call it "second front bologna," it is reported.

★ ★ ★

Rationing Notes . . .

Out of red points and heading for a two-month fishing cruise with a boatload of hungry crewmen, Capt. Fred Cenepa recently herded a 900-lb. steer aboard his tuna boat. It will be butchered at sea. OPA authorities approved the legality of the measure. The only restriction was that the steer had to be purchased at least 60 days in advance.

Some St. Paul citizen's honesty was put to a severe test recently when John Dietrich, a butcher, informed police that he had lost a box containing about 4,000 red ration stamps while en route to a packing company plant.

Thought for the Week: If there isn't beef on one side of the meat counter these days there is almost certain to be some on the other.

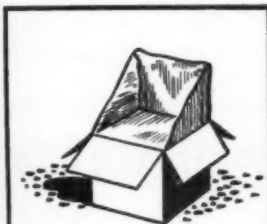
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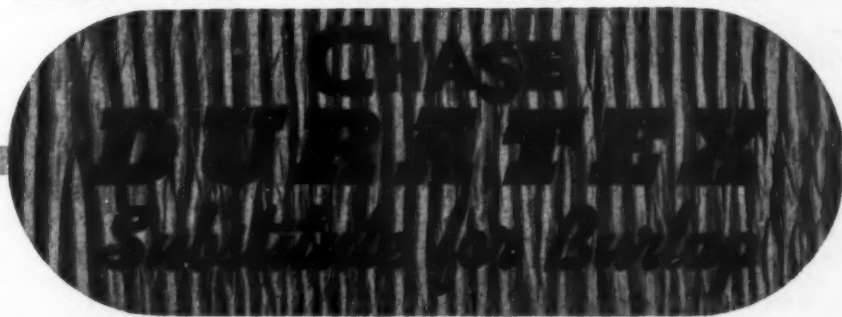
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So let's get down to casings . . . and fine casings for your own fine products. Make your next order **Armour's.**

ARMOUR AND COMPANY

EXTEND SLAUGHTER QUOTA SUSPENSION

Suspension of quota limitation on the slaughter of livestock has been extended for another month, to December 1, the War Food Administration announced on October 26. The original suspension order for September and October expires at midnight October 31. As under the original suspension, during November licensed slaughterers will be permitted to operate without quota limitations.

All other provisions of the licensing program for slaughterers contained in FDO 75 and FDO 75.2 remain in effect. These include: 1) beef to be set aside for the armed forces, 2) slaughterers to pay no less than the support prices for hogs as established by WFA, or paying more than the ceiling established by the Office of Price Administration, and 3) the collection of ration coupons for meat in accordance with the rationing program.

Also remaining in effect is FDO 75.1, which requires that meat be stamped with the license or permit number, and that records be kept and reports made.

OPA DENIES ARMOUR APPEAL

Armour and Company's appeal for an upward adjustment in prices of meat sold under contract to the armed forces has been denied, but additional court action is regarded likely in view of the company's declaration to "prosecute its rights accordingly" if OPA failed to grant relief within 30 days.

The federal agency stated that Armour and Company had refused to file additional evidence, alleging that the administrator had not proceeded in conformity with the court order and had relied on theories and arguments of which the court has disapproved. Armour contended that it was the administrator's duty to set aside the intermediate order and grant the company relief in conformity with the opinion of the court.

OPA replied that the company's allegations on the agency's failure to comply with the mandate were without merit. The court had ordered the administrator to reconsider the protests solely on the price and production issue and nowhere did it direct him to grant relief, OPA contended.

See page 35 . . .

. . . for late news of interest to the meat packing industry.

Seek to Aid Non-Processors by Modifying Cattle Subsidy Plan

ANNOUNCEMENT was made this week by Fred M. Vinson, Director of Economic Stabilization, that he has directed a series of important changes in the present plan under which payments are made by the Defense Supplies Corp. to slaughterers of live cattle. These modifications, which will involve no increase in the original estimates for financing the slaughter payment program, are designed:

1) To enable slaughterers who do not engage in the processing of beef—a group made up principally of small enterprises, whose margins have been adversely affected under existing regulations—to continue in business.

2) To maintain prices of live cattle within a stated range approximating the present price levels, thus affording a support price to livestock producers and at the same time discouraging unwarranted advances in the live market.

3) To provide a more economical and effective allocation of present payments to all slaughterers by increasing the amounts paid for certain grades of live cattle and reducing them for others.

Considerable confusion in the trade resulted from the original press release describing the action, for it failed to state that the more important parts of

the directive are not effective until December 1. The directive merely ordered the administrators of the WFA and the OPA to prepare price ranges for live cattle at points other than Chicago, which are in line with the price ranges included in the directive for Chicago.

The new directive provides for a special payment of 80c per cwt. live to non-processing slaughterers, who are defined as "slaughterers who during the year 1942 . . . sold and who currently sell 98 per cent or more of the total dressed carcass weight of cattle slaughtered by them in the form of carcasses, wholesale cuts, frozen boneless beef . . . or ground beef." This sum will be in addition to the amounts paid all slaughterers. The funds for these special payments will be provided as a result of economies effected in the general payments.

Subsidy Interpretation

A Washington interpretation of the additional 80c per cwt. to be paid to non-processing slaughterers was that it is to be in addition to the \$1.10 subsidy now in force. However, the subsidy payments are to be amended December 1 and after that date the added 80c will apply to the new payments.

Since May, 1942, the OWI press release pointed out, beef prices have been subject to control at wholesale and retail. On December 16, 1942, uniform dollars-and-cents prices were established by zones throughout the country for beef carcasses and wholesale cuts. Based upon these regionally uniform wholesale prices, uniform dollars-and-cents retail prices were established in May, 1943. As part of the government's program for reducing the cost of living to the general level of September 15, 1942, the wholesale and retail prices of beef were reduced by approximately 10 per cent in June, 1943. In order that this reduction might not threaten production of livestock by unduly reducing the return to the producer, the price reduction was accompanied by the institution of an equalizing payment to slaughterers, enabling them to continue to pay the same prices for live cattle. The amount of this payment, which is readjusted by the directive issued this week, has heretofore been \$1.10 per cwt. on all grades of live cattle slaughtered.

There is, and has been, no direct control on the prices at which live cattle may be bought or sold. Price control of meat has been predicated on the assumption that the level of livestock prices would continue to be determined,

INSTITUTE PLANS REGIONAL MEETINGS

Continuing its policy of holding regional meetings periodically in areas populated by its members, the American Meat Institute plans, during November, to hold meetings in Boise, Ida.; Spokane and Seattle, Wash.; Portland, Ore.; San Francisco, and Los Angeles, Calif. A list of the cities, dates, and meeting places follows:

Boise, Ida., Boise hotel, breakfast meeting, 7:30 a.m., Nov. 2; Spokane, Wash., Davenport hotel, dinner meeting, 6:30 p.m., Nov. 4; Seattle, Wash., Arctic club, 6:30 p.m., Nov. 9; Portland, Ore., Benson hotel, 6:30 p.m., Nov. 10; San Francisco, Palace hotel, 6:30 p.m., Nov. 12; Los Angeles, Biltmore hotel, 6:30 p.m., Nov. 15.

Institute staff members making the trip will include William R. Kinnaird, advertising promotion manager, and John H. Moninger.

as in the past, by the price which could be secured for meat and meat products. In fact, however, cattle prices during the past year have remained at levels consistently higher than past relationships would have indicated.

"Despite the fact that the spread between live cattle prices and carcass meat prices has diminished," the OWI release continued, "by far the greater part of the industry has experienced a substantial increase in profits above peacetime levels. A study made by the Office of Price Administration shows that the industry's profit on sales was 2.4 per cent in 1942, compared with 1 per cent during the period 1936 to 1939, while the return on invested capital increased from 4 per cent to 14 per cent. The peak level of 1942 profits has continued into 1943. Since the packing industry is a highly integrated industry on the whole, it is evident that the relative increase in the production of the more profitable items has permitted the industry to support a higher level of cattle prices than was anticipated when the dollars-and-cents wholesale beef prices were instituted.

Non-Processors Penalized

"Despite the generally integrated character of the meat packing industry, there are a substantial number of slaughterers, responsible for approximately 15 per cent of the total beef supply, who perform no processing operations. This group has suffered under the existing wholesale ceilings. For the industry as a whole, the average value of beef carcasses and unprocessed by-products has historically been less than the cost of purchasing and slaughtering cattle. This historical relationship is reflected in present wholesale ceilings, and has been accentuated by the rise in live cattle prices.

"Non-processing slaughterers have operated profitably in the past by various means, notably skill in buying and selling and ability to command premium prices in particular markets. Increased wartime demand for beef, pressing hard against the supply, and the establishment of uniform ceiling prices for all sellers, have tended to eliminate the conditions under which these slaughterers could operate profitably. Returns from processing operations, which have increased the earnings of the great bulk of the industry, have not been open to them."

The present directive, affording relief to non-processing slaughterers by means of a special additional payment, has been issued after exhaustive study of alternative possibilities, OWI stated. A higher selling price for these slaughterers alone would have destroyed the structure of uniform dollars-and-cents prices which experience has shown to be essential for effective control of meat prices. Higher selling prices for the industry generally would have caused a major break in the government's hold-the-line program and would have nullified the gains from the subsidy payments already made, while at the same time adding unnecessarily to the peak

G. F. Swift Dies at 62; Loss Shocks Industry

GUSTAVUS F. SWIFT, 62, vice chairman of the board of Swift & Company, an eminent leader of the packing industry and son and namesake of the founder of the nation's largest meat packing organization, died on October 28 in his Chicago home. Death of the veteran industry executive was ascribed to cerebral embolism, which followed a heart attack suffered by Mr. Swift shortly after the recent annual meeting of the American Meat Institute in Chicago.



G. F. SWIFT

G. F. Swift was born in Chicago on March 1, 1881, and was educated in Chicago public schools and business college. At 18 he left school to enter his father's meat packing business, learning it from the ground up.

His first job with the company was as a weight taker in the hog buying department; later on he became a buyer. He also worked in the packinghouse market, general superintendent's office and the branch house provision department, respectively, during his early years with the Swift organization.

Mr. Swift traveled extensively, surveying the European markets for American meat products. After train-

ing in the operating department of the company he transferred to the administrative department.

On January 6, 1916, he was elected vice president and director of Swift & Company and on January 8, 1931, he became the third president of the organization, succeeding his brother, the late Louis F. Swift. G. F. Swift relinquished the post of president to John Holmes on November 18, 1937, but continued active in the executive management of the company as vice chairman.

Mr. Swift's broad knowledge of the meat packing field and his keen grasp of its merchandising problems were important factors in the success of the American Meat Institute's current national advertising and educational program. A member of the Institute's board of directors, he also served as chairman of the committee on public relations and was chairman of the Institute's advertising policy committee.

His brother, Charles H. Swift, is chairman of the board. Another brother, Harold H. Swift, also is a vice chairman, and a third surviving brother, George H. Swift, of Boston, Mass., is New England representative of the company.

Mr. Swift married Marie Fitzgerald in 1907. Mrs. Swift, three daughters, Mrs. Richard Moore, Chicago; Mrs. Thomas Taylor, and Mrs. Robert Spiel, both of Lake Forest, Ill., and a son, Gustavus F. Swift, jr., of Washington, D.C., survive. Mr. Swift also is survived by two sisters, Mrs. Francis Neilson, Chicago, and Mrs. Ruth Maguire, New York, and four grandchildren.

The funeral was to be held at the Rockefeller Chapel, Chicago, at 2:30 p.m. on Saturday, October 30. Interment was to be private.

profits now being enjoyed by the greater part of the packing industry.

A reduction in live cattle prices sufficient to permit the non-processing slaughterers to stay in business would likewise have added unnecessarily to the profits of the bulk of the packing industry, said OWI. This would have been done at the expense of cattle producers, and would have nullified another major purpose of the present subsidy program to insure the maintenance of a level of livestock prices sufficiently high to encourage maximum production. The alternative of permitting the greater part of the non-processing slaughterers to be forced out of business would not only have been contrary to the national policy in favor of protecting small enterprises, but would have deprived the nation of slaughtering facilities which are needed to assure the full utilization of existing meat supplies.

According to the announcement, a second major purpose of the directive is to stabilize the prices of live cattle within a range corresponding approximately to current levels: "A substantial increase in present live cattle prices would nullify the relief which the directive affords to non-processing slaughterers. It would also threaten the position of the

industry as a whole. A decline in live cattle prices, on the other hand, would defeat the purposes of the general subsidy program by discouraging production, and would be detrimental to the interests of livestock producers."

Ceilings Rejected

Director Vinson, it was stated, considered the possibility of establishing both price ceilings and support prices for live cattle. The present directive, while avoiding the disadvantage of a formal price regulation or support price program, seeks to accomplish the purposes of both. This it does by requiring deductions from subsidy payments in the case of any slaughterer whose monthly payments for live cattle are either above or below the range of prices provided for in the directive.

The directive states both high and low market prices for each of the various grades of live cattle at Chicago. A spread of \$1.00 per cwt. separates the high and low price for each grade. Similar high and low prices at points other than Chicago, which are in line with Chicago prices, will be determined and published by the Price Administrator and the War Food Administrator. (Aron

(Continued on page 16.)

HOW SHOULD HOG PRICE FLOORS BE LOWERED AS GOALS ARE CUT?

FARMERS know lower hog prices are coming eventually, but they want to see the decline continued gradually so that they can get out of the stepped-up production program without losing their shirts, according to an article, "Two Floors Are Better Than One," by Geoffrey Shepherd, published in the *Iowa Farm Economist* of Iowa State College.

Professor Shepherd traces the history of the hog price floor, which started at \$13.25 and has been raised to \$13.75 (coupled with a ceiling at \$14.75). On October 1, 1944 a new floor of \$12.50 will go into effect and will continue to March 31, 1945.

He points out that the hog price floor in effect during the last war was abandoned four months after the end of the conflict and hog prices were left without any support. Shortly thereafter they crashed \$7.50 in three months—from \$21.85 in July, 1919 to \$14.35 in October. (Hog prices from 1916 to 1921 are shown in Chart I.)

Repetition of that disaster shouldn't be necessary this time for two or three reasons, says Professor Shepherd.

"In the first place, hog prices have not gone as high as during the last war, and the price ceilings on pork and live hogs should keep them at about present levels. Second, this war may not end all at once as the last one

did. And third, it should be possible to use hog price floors in such a way as to ease the decline.

"To this end, the War Food Administration may find it advisable to make some changes in its hog price floor technique. One thing to consider would be changing from floors announced once a year to floors announced twice a year—one in November for the spring pig crop, and another in May for the fall pig crop. Each floor would then provide as much advance information and protection to farmers as the present floor but would need to extend only 16 months into the future instead of 22. Price floors announced twice a year would have to be lowered only half as much each time as floors announced but once a year.

Possibility of Confusion

"When price floors are lowered confusion may result if each floor is held at a constant level throughout its life. The transition from the present floor of \$13.75 to the new floor of \$12.50 on October 1 next year will cause some concentration of marketings just before the expiration of the old floor. Much of the difficulty would be avoided if the change from one floor to the next could be stretched out over a 6-month period, as shown in Chart II. Then the floor would be announced to run 10

months at the existing level, but decline by some such amount as 5c per week from the tenth to sixteenth month. The next floor announced six months later could continue to decline during the last six months of its life, and so on for the next floor as long as is necessary."

Declaring that there appears to be no need for seasonal fluctuations in the floor at the present time, Professor Shepherd points out that seasonally flat price floors for hogs do not fit the price pattern under which hogs have been produced in the past.

"Over the 12-year period, 1930-41, the average price of 200- to 220-lb. hogs at Chicago rose from a low of \$6.80 in December to a peak of \$8.82 in September, a seasonal increase of \$2.02. If hog price floors are maintained seasonally flat in the future, there will be a tendency for farmers to concentrate on the spring pig crop. This means heavy slaughter during December and January and resulting pressure upon packing plants and transportation facilities.

"When we get back to peacetime hog production, seasonal price changes will certainly merit attention. Perhaps a change of \$1 will do the job. But there should be some arrangement to keep the spring pig crop from becoming too large in relation to the fall pig crop. Marketings should not be concentrated in December and January more heavily than at present."

"A final problem is this," says Professor Shepherd. "If hog price floors

(Continued on page 15.)

Hog Prices at Chicago and Price Supports
In Two World Wars

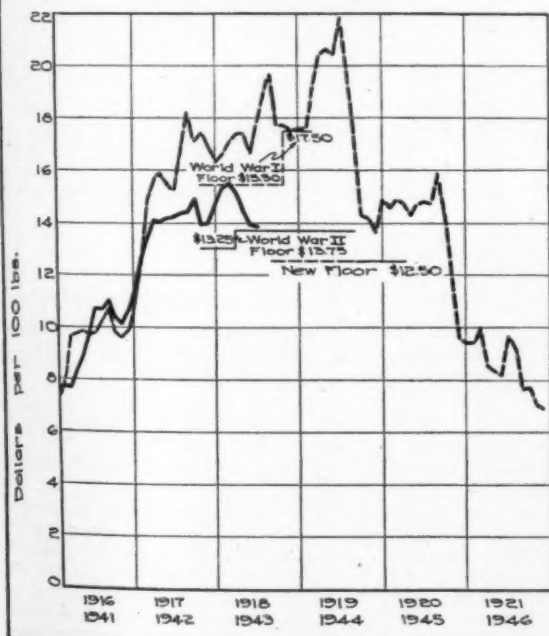


CHART I

Lowering Price Floors
Three Methods

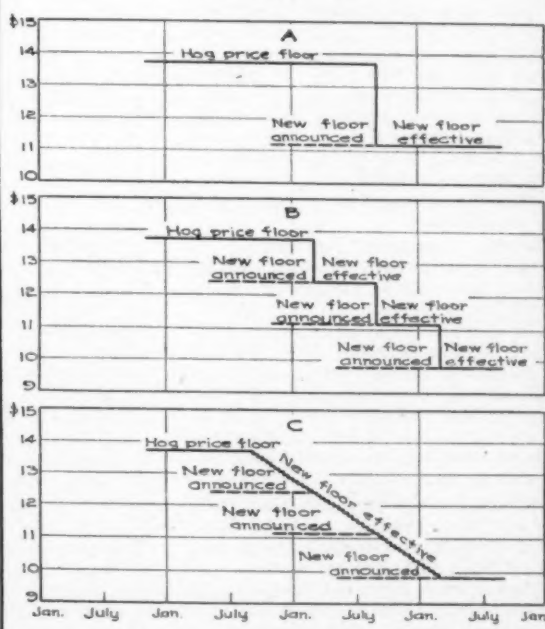


CHART II

Solvent Extraction Plant Performs Well as Unit of St. Louis Packinghouse

SOME packers and renderers have been prone to regard the solvent extraction system of rendering as too complex or too experimental for use in connection with the usual packing-house or rendering plant.

The system is not complex in principle—if one remembers that in this process the mechanism for extracting grease from the cooked fat-bearing material consists of a solvent plus a still, rather than the expeller or hydraulic press customarily used for the same purpose in dry rendering installations.

Solvent extraction units have now been operated for some years by several meat packing companies in handling their inedible fats and there are even more installations in the rendering industry proper. Therefore, the process may be said to be well beyond the experimental stage.

This article will not deal with some of the controversial points which have been raised in connection with solvent extraction, such as the acceptability of the cracklings for feed purposes and the necessity for special construction to house the unit (because of local fire restrictions). The article will describe a solvent extraction unit which has been installed and operated for several years in an efficient but moderate-sized meat plant—that of the Laclede Packing Co., St. Louis, Mo.

Equipment and Building

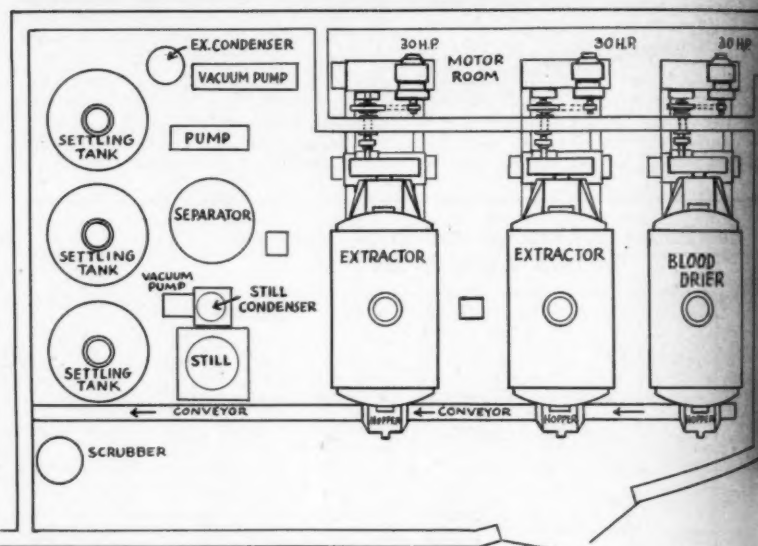
As will be seen from the floor plan on this page, the Laclede solvent extraction setup consists of two 6 x 11 specially-equipped, motor-driven cookers, a conveyor, three 500-gal. settling tanks, a still and condenser, an extractor condenser, a scrubber and pumps.

In addition, but not shown on the floor plan, there are two 4 x 6 blow tanks for handling the raw material, as well as a grinder, screen, etc. for processing the cracklings.

Solvent extraction equipment is housed in a one-story brick building with a pitched sheet metal roof. Walls of the structure are not tied in to supporting members. Equipment for processing and sacking the feed material is housed in an adjoining two-story brick and reinforced concrete structure.

Tanks for storing tallow and grease are located on the roof of this building. The solvent—naphtha—is stored in an underground tank outside the building.

As will be seen from the floor plan, the two 30-h.p. motors for the cookers are located in a separate compartment, cut off by a wall and ceiling from the rendering room, and the drive shafts extend through bushings in the wall to the cookers. Motors and cookers are set on common concrete and steel foundations.



EXTERIOR AND FLOOR PLAN OF SOLVENT EXTRACTION UNIT

One-story structure at right above houses the equipment shown in floor plan. Note separate compartment for motors which drive cookers. Building at left is used for processing and sacking cracklings and feed.

The solvent plant will handle inedible material from a kill of 900 hogs and 175 cattle. It is run on a three-shift basis with a working force of one man per shift. No material is handled manually at any stage of operations.

The hashed offal, shredded carcasses, fat, bone, etc. are fed into two blow tanks located beneath the killing floor in another building. The material is blown from these tanks under 30 lbs. pressure to the cookers. Two tank charges are required to fill one cooker

with about 10,000 lbs. of material. A transfer valve in the 6-in. blow line makes it possible to direct the charge to either of the two cookers.

After the cooker is full, the charge is cooked in the usual manner from 4 to 6 hours; any free grease is pumped off through the built-in percolators. The charge is allowed to cool for 45 to 60 minutes and the naphtha is then pumped up from the underground storage tank and into the cooker through openings in the bottom. After the naph-

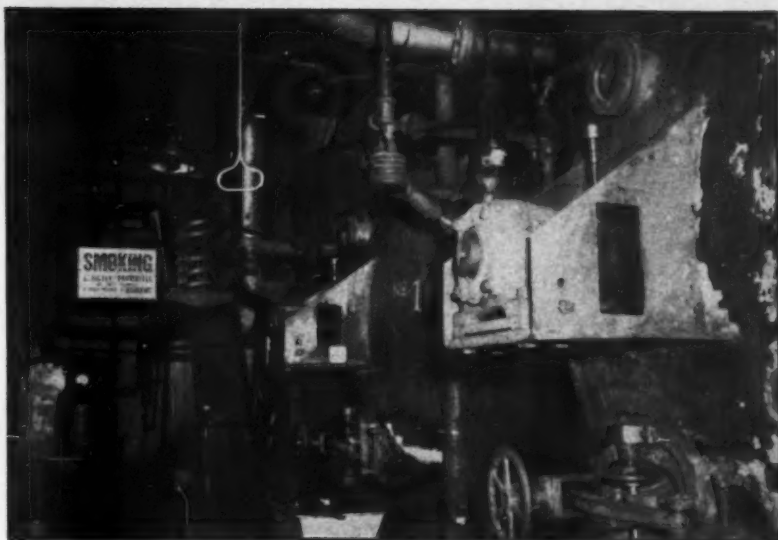
the-fat-crackling mixture has been agitated it is allowed to settle and the naphtha-grease solution is drawn off through four percolators in the bottom of the cooker. These ports are screened with crushed rock to prevent the passage of solids. The naphtha-grease solution is pumped to closed settling tanks.

Since the cracklings still contain some solvent, the material in the cooker is heated and agitated a little and the solvent vapor is drawn off by vacuum to the extractor condenser or the naphtha-grease settling tank.

Any solids carried over to the closed settling tank in the naphtha-grease solution are settled out at the bottom while the solution is pumped out at the side of the tank into the still. Solids are pumped to the cooker and added to the cracklings.

Solvent Evaporates First

Since the naphtha is lighter it evaporates first and passes to the condenser, leaving the grease in the still. After the solvent has returned to liquid form in the still condenser, it passes through the solvent-water separator to remove the water and is pumped to the solvent storage tank.



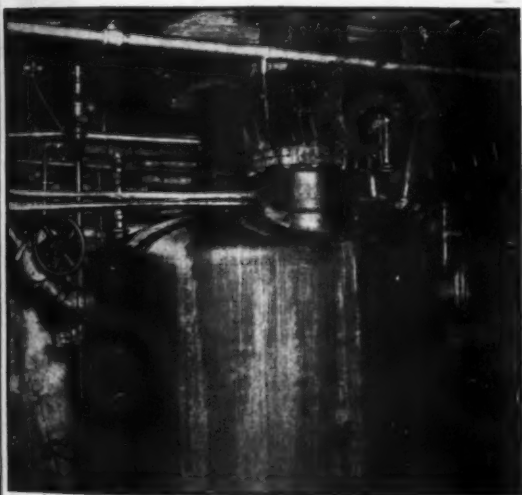
COOKERS IN FOREGROUND; STILL AND TANKS IN BACKGROUND

Meanwhile, the cracklings are allowed to remain in the cooker where they are again washed with the solvent. After this second "wash" has been withdrawn

from the cooker, and the grease separated from the solvent in a repetition of the cycle described above, the rendered material is washed for a third time. However, the solvent-grease solution from the third wash is not distilled but is used as the first wash in handling a new cooker-full of raw material.

BLOW TANKS FOR RAW MATERIAL

Illustration shows the two blow tanks in which hashed inedible material is accumulated. The blow tanks are located in a building about 125 ft. from the solvent extraction plant and the material is blown from them under 30 lbs. pressure to the cookers. A transfer valve in the blow line makes it possible to send the charge to either cooker.



GREASE IS TRUCKED

Grease is stored in two tanks (shown in illustration of plant exterior on facing page) and piped into tank trucks at regular intervals. There are no manual operations in the process from the time the raw material enters the blow tanks until the finished grease leaves the plant by truck.



Handling the Fat

The fat left in the still after the solvent has been evaporated is deodorized, settled with the free-run fat and pumped to the storage tanks. At the Laclede plant the fat is discharged directly from the storage tanks into tank trucks.

Cracklings and meat and bone scrap are put through a Williams crusher and a vibrating screen into a hopper for sacking.

All solvent extraction equipment not operated under vacuum is vented. Vent lines are connected into a common header and the vapors pass through a scrubber where any solvent is removed before the gases are finally discharged

(Continued on page 26.)

Study Compression to Cut Bulk of Dehydrated Meat

The feasibility of compressing dehydrated meat to reduce shipping space is being investigated by the War Food Administration as part of a compression program to reduce from 20 to 80 per cent the bulk of a number of important dehydrated foods which are being exported to meet war requirements.

During the past year, it is reported, successful methods of compression have been developed by the dehydrated foods industry, primarily for beets, onions and carrots. The WFA program, now applied to vegetable and soya soups, contemplates gradual extension to other suitable foods.

In addition to saving space, compression, by driving air out of the food, helps conserve vitamins. Chemists of the Agricultural Research Administration have found that dehydrated, compressed carrots and eggs retain more vitamin A than when uncompressed. As an additional means of minimizing vitamin losses, an inert gas is used to replace the air in tins containing cabbage and carrots.

Compression machinery is available to processors under three plans. Dehydrators may either buy and install machinery in their plants, have machinery installed in the dehydration plant and operated by the owner on a fee-basis, or ship their dehydrated products to a compressing plant. Several firms are now turning out compression equipment. One company, which manufactured tile in peacetime, has converted presses once used to shape clay into tile blocks, into food compression equipment.

OPEN BIDS ON CONTRACTS FOR NEW RATION TOKENS

Bids on contracts to manufacture 900,000,000 ration tokens—400,000,000 blue and 500,000,000 red—were opened early this month at the Office for Emergency Management, Washington, D.C., the Office of Price Administration announced.

The tokens are scheduled to go into use early in 1944. They will be used as change for ration stamps much as hard cash is used to supplement currency in ordinary money transactions. As tokens will have no expiration dates, they may be used at any time. Each token will have a value of one point. The blue tokens will be used as change for blue ration stamps in buying processed foods, and the red tokens in making change for red stamps in buying items rationed under the meat-fats program.

After tokens go into use as change for ration stamps, all red and blue stamps will be assigned a value of 10 points each. A consumer in making a purchase of rationed commodities will then tear out one or more stamps, depending upon the amount of purchase,



MEAT BOARD ISSUES 1943 BOOKLET

Designed to help housewives solve their wartime meat problems despite rationing and other difficulties, the 1943 edition of the National Live Stock and Meat Board's annual meat recipe book is appropriately entitled "Meat Point Pointers." The book consists of 40 pages containing 105 practical, tested meat recipes and helpful information on wartime conservation and "stretching" of meat.

Prepared to enable dealers to assist their customers with current meat problems, the booklet will help the housewife "keep the meat flavor in the American diet and extend the meat-eating habit over the days of shortages into the post-war days of normal distribution," the Board points out. In accordance with its customary practice, the Meat Board is making copies of the booklet available to the meat trade in quantity lots at the actual cost of production.

and will receive the change in tokens from the retailer.

The new ration coins will be slightly larger than a nickel and smaller than a quarter. Inscribed on both sides of the tokens, within a circle around the edges, will be the words "Office of Price Administration," and "Processed Foods" on the blue ration coins, or "Meat, Fats, Fish, Cheeses" on the red coins to describe the foods rationed under each program. The figure "1" will be centered within the circle. Above and below this figure, parallel to each other, will appear the words "One" and "Point."

Distribution of ration tokens will be

handled in much the same way as money. Food retailers will obtain their tokens from the 15,000 participating ration banks in sealed boxes, each containing 300 tokens. For the convenience of storekeepers and banks, the tokens specify that tokens be packaged in sealed boxes, each holding 300 tokens.

TURKEY SALES RESUMED

The War Food Administration on October 25 announced that turkey sales to civilians could be resumed, since enough turkeys are on their way overseas to meet U. S. military holiday requirements. The turkey embargo, in effect since August 2, made it possible for the U. S. armed forces to buy 12,000,000 lbs. of turkey in time for shipment overseas, and part of the needs at home. Overseas needs now are met in full and a good share of domestic military needs is assured.

The entire turkey needs of the armed forces, totaling approximately 35,000,000 lbs., represents less than 10 per cent of the total U. S. supply, according to WFA. The remainder of the supply is expected to total 445,000,000 lbs., and will be available for civilians.

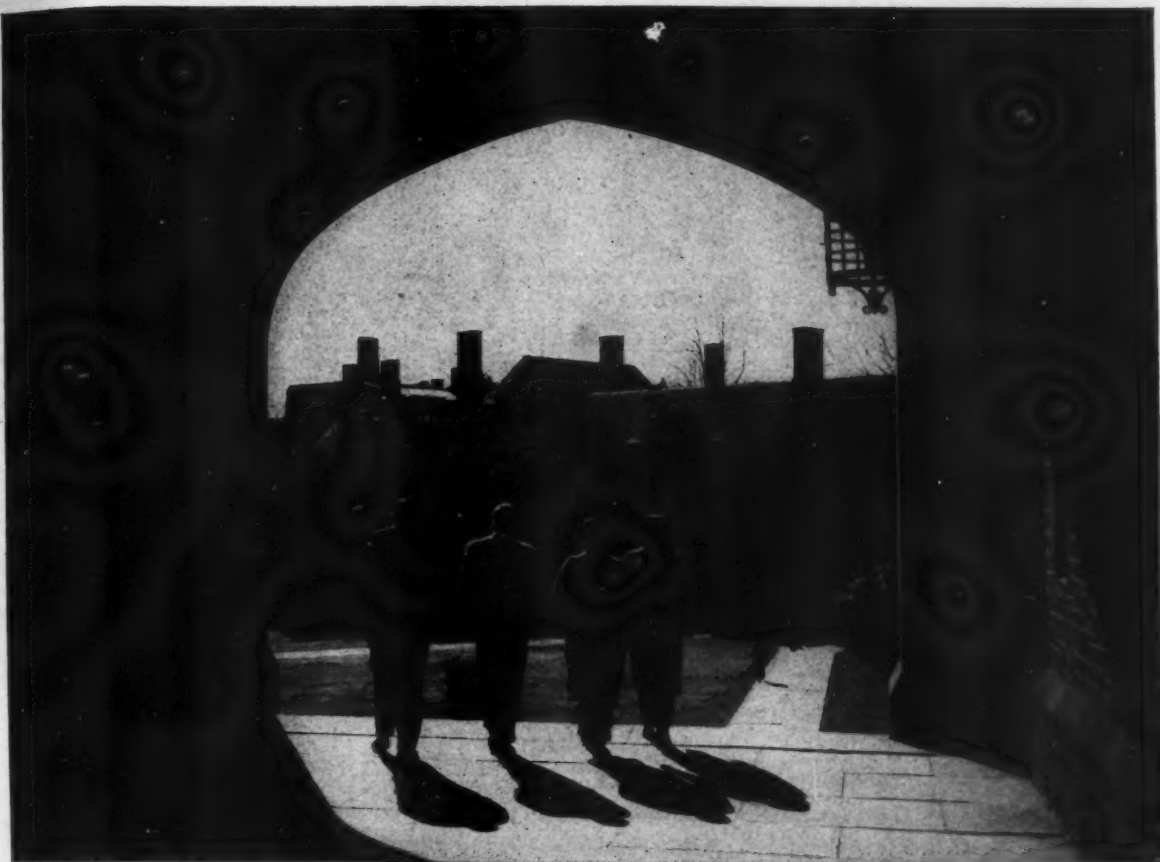
MEAT CARGOES BY AIR?

The declaration that the meat packing industry offers a large potential field for air cargo was made by Wayne W. Parrish, publisher of *American Aviation*, at a recent appearance before the Aviation Forum of Los Angeles. Meat packers of the Midwest, he stated, are convinced that the airplane is their answer to speeding up long-distance deliveries of meat, and it is up to the airplane manufacturers to provide suitable cargo planes.

"Airplane manufacturers," said Parrish, "are thinking too much about rushing cauliflower from Los Angeles to New York at 300 miles an hour and not enough about moving pork from Iowa to the West Coast at 100 miles an hour."

Extend Ceiling Exception Orders for Shortage Areas

By amendment of Orders 23, 30, 32 and 33 under RMPR 169, Orders 31, 34, 35 and 36 under RMPR 148 and Orders 1, 2, 3 and 4 under MPR 239, OPA has extended the effective date of provisions of these orders to December 1. The orders, which apply to certain areas in the West and Southwest, were issued to meet critical meat shortages in those regions. They permit the regional administrators, or authorized district managers, to authorize sellers to charge and receive for the specified meats sold to buyers in the areas, the actual added costs of transportation in addition to the applicable maximum prices.



Path to Progress

THE WAY to knowledge is the path to progress. It is an American privilege which we hold sacred.

The advertising of dextrose is a step along that path. It educates the public to know the value of this pure white, food-energy sugar.

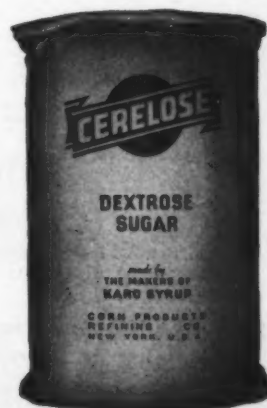
Mothers and fathers learn why dextrose is essential for infant growth. Housewives learn why foods enriched with dextrose forestall fatigue and

maintain reserve energy in hard-working husbands and sons.

Though the supply of dextrose scarcely meets current demands (including those of the Army and Navy which naturally have priority), the advertising of dextrose will continue to promote the prestige of this valuable sugar.

CORN PRODUCTS SALES COMPANY
333 North Michigan Avenue, Chicago, Illinois

The advertising of dextrose, as an educational force, doubly benefits America. Consumers learn how this pure white, crystalline food-energy sugar forestalls fatigue, fortifies energy. Then they ask for foods "Enriched with Dextrose", thus increasing the use of American corn, grown by American farmers, refined in American factories, distributed by American companies.



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TUNE IN

Stage Door Canteen

Every Friday 10:30 to 11:00 P.M., E.W.T., Columbia Network, Coast-to-Coast



Recent War Agency Orders Affecting the Meat Industry



THE Office of Defense Transportation has frozen all truck operations to current operating programs. This action was taken through amendments to three ODT general orders, issued this week and effective immediately. The amendments forbid any motor carrier to increase his mileage by extending his operations into areas or over routes not now served by the carrier. Principal provisions of the new ODT orders:

Motor carriers are forbidden to increase their mileage by extending operations into areas or other routes not now served. All truck operators—including private, contract or common carriers—performing over-the-road, local cartage and pickup-and-deliver operations are affected. Any truck operator who desires to extend operation or establish new ones must first obtain the approval of the ODT. Prior approval

will not be required in the case of private and contract carriers for a change in routes within a delivery area, provided the change consists of consolidation of existing routes or substitution of a new route for an existing one. However, if the consolidation or substitution of results in an enlargement of the delivery area or an increase in total route mileage, prior approval must be obtained.

All requests for approval of new or extended operations must be made in writing and be filed with the district manager, Division of Motor Transport, ODT, of the district in which the applicant's operating headquarters are operated. The application must contain the name, address, and principal place of business of the applicant, a specific description of the route or routes over which, or the territory within which, an extension or inauguration of service is proposed and a full statement of the facts relating to the proposal. No extension or inauguration of operations will be approved unless it can be shown that the new service is "necessary to the war effort or to the maintenance of essential civilian economies."

These orders were promulgated through Amendment 4 to General Order ODT 3, Revised, Amendment 1 to General Order ODT 6A, and Amendment 6 to General Order ODT 17.

Other war agency orders and actions of interest to the meat industry:

WIREBOUND BOXES.—To cover increased production costs and at the same time maintain output, increases of 13 per cent in ceiling prices for industrial wirebound boxes made in the North, and of 15 per cent in the South, were announced this week by the OPA. The WPB has determined that the entire productive capacity of the wirebound box industry will be required to meet the anticipated essential requirements in 1943. The new prices are established for each manufacturer on the basis of his March 1-December 31, 1942, f. o. b. factory prices, plus a percentage addition of 13 per cent in the North and of 15 per cent in the South to cover increased costs.

CONTROLLED MATERIALS.—The War Production Board has announced that it will consider applications from the owners of industrial plants and buildings for permission to do miscellaneous routine construction over a fixed period of time. For such routine construction as is determined to be essential, an order will be issued.

The application should be made on Form WPB-617 (formerly PD-200 Revised). Separate applications must be made for each project as the word is defined in paragraph A-8 of Order L-41. The materials list should be filled out and broken down to the fullest extent possible, but may be based on estimates, inasmuch as it is impossible to list accurately and in detail all materials required for such jobs over a six-month period. Materials on hand, including those salvaged, should be included. Items for which priority assistance or

In a nut shell... the story of VOTATOR-improved lard!

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THE GIRDLER CORPORATION
Votator Division LOUISVILLE, KY.

The VOTATOR A Continuous, Closed Lard Making Unit

Hog Price Floors

(Continued from page 9.)

were lowered 5 to 10c a week, or even if they were changed twice a year, how would that fit in with changes in the price floor (loans) for corn? The loan rate for corn so far has been changed only once a year; if it remains fixed at 85 per cent of parity it will not change at all, except only as parity changes.

"A combination of changing hog price floors and fixed corn loan rates is likely to cause trouble. Hog prices are only one of the two chief things that control hog production. The price of corn is the other. A price control program for hogs cannot be effective unless it is able to control the price of corn as well as hogs. Corn prices should be raised or lowered to provide the hog-corn price ratio needed from time to time to induce the desired production of hogs.

"But this brings up the problem of fitting the two price floors together.

"The natural time to announce changes in the corn price floor or loan rate is January, before corn planting operations begin, so farmers can lay their corn planting plans on the basis of that loan rate. There is nothing to be gained by setting the corn price floor more than once a year as corn is planted only at one time of the year—in the spring.

"However, waiting until January to announce the loan rate leaves two very important months (from November to January) during which the hog-corn price ratio would be based upon the new price floor for hogs, announced in November, but upon the old price floor for corn. It is during these two months at the turn of the year that more sows are bred for the spring pig crop than during any other two months. It is therefore essential that the hog-corn price ratio during these two months be

controlled materials allotments are needed should be indicated and the quarter in which deliveries thereof are required should be stated. The general nature of the construction to be performed must be set forth, and all applicable questions on Form WPB-617 must be answered. The application should be filed with the War Production Board, Washington, D. C.

FATS AND OILS.—Fats and fatty oils again may be used in the manufacture of certain lubricating greases without regard to the proportion of fatty acids used in the manufacture of those oil products, Deputy Petroleum Administrator for War Ralph K. Davies announced on October 27. Action was taken by revoking a formal order (Petroleum Administrative Order No. 10), which was issued on March 27, 1943, and which prohibited the use of fatty oils in excess of 50 per cent by weight of the combined fatty acids plus fatty oils consumed in the production of certain types of lubricating greases.

based upon the new floor for corn as well as for hogs.

"This could best be accomplished by announcing the new floor for corn, not in January but in the preceding November, at the same time the new floor for hogs is announced. Farmers then would know, before they bred their sows, what the prices of hogs and corn would be when the new pig crop began to eat corn in substantial quantities."

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

AMENDMENT 12 TO MPR 355

Amendment 12 to MPR 355, effective October 28, states specific maximum prices for retail beef, veal, lamb and mutton cuts, variety meats and edible by-products in certain large stores which had during 1941 a gross margin of 19 per cent or less on sales of these items. The action does not affect prices, since the stores were required to use these prices effective September 20 as a result of a general 4 per cent reduction.

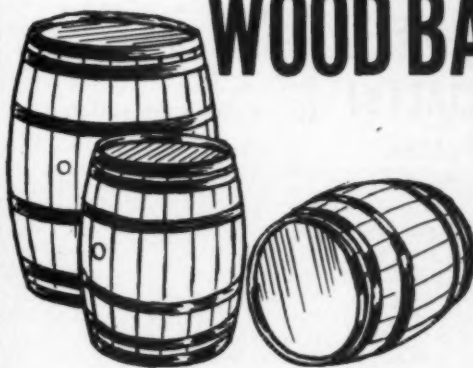
The amendment also provides a formula under which new chain retailers may determine their group after they have been in business three months.

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WOOD BARRELS

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TIGHT
BARRELS
for EVERY
PURPOSE



● This old, established firm is prepared to serve you with immediate delivery.

● If you are in need of quotations on quick shipments of new, tight cooperage, call us, COLLECT, and ask for Carl Shanks, Secretary-Treasurer.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

Cattle Subsidy Plan

(Continued from page 8.)

and market differentials have not been worked out by the government as yet and it is doubtful that they will be released until late next month. The OPA plans to start holding conferences immediately with members of the industry in an attempt to draw up the country-wide plans.)

Recipients of livestock slaughter payments will be required to report each month the aggregate amount paid for live cattle and the dressed carcass weights of each grade slaughtered. The maximum and minimum amounts which should have been paid for live cattle will be computed on the basis of the dressed carcass weights. The amount, if any, by which the aggregate prices actually paid either exceeded the maximum or fall short of the minimum which should have been paid will then be deducted from the regular slaughter payment. The method of varying subsidy payments will thus be used to assure that cattle prices are neither unduly depressed nor bid up to a point beyond that required for production, which threatens the stabilization program.

Live Ceiling Objection

A primary objection to a live cattle ceiling, OWI declared, has been the difficulty of grading live cattle "on the hoof" and, in particular, of determining the grade of carcass beef which any individual steer will produce. The industry has customarily bought cattle at varying prices depending on expert estimation of the quantity and quality of meat which will be obtained. The appraisal which cannot be made with certainty on an individual basis can be and normally has been made on the basis of aggregate purchases over an extended period. The directive recognizes this normal method of buying. It measures prices paid on the basis of average monthly payments. Individual purchases are thus uncontrolled. A range of \$1.00 per cwt. is permitted between the high and the low prices. Deduction from subsidy payments is the penalty for falling outside this range.

The subsidy payment heretofore made has been in the amount of \$1.10 per cwt. of live cattle, irrespective of grade. The new directive provides for modified payments varying according to grade. The payment for choice will be \$1.00 per cwt.; for good, \$1.45; for medium, \$.90; and for the lowest grades \$.50.

Prices set forth in the directive have been determined so as to return to cattle producers approximately current prices. At these prices, and at prices prevailing in recent months, the relationship between the live cattle price and the value of the carcass and its unprocessed by-products has varied materially for different grades. These prices in some respects increase this variance. They have been calculated so as to assure the continuance of essential feeding. Hence a spread of \$3.00 per cwt. has been provided between the top prices for medium and choice cat-

tle and of \$4.25 between common and good. For certain grades these spreads increase the negative margin between the live cattle prices and the value of the carcass and unprocessed by-products. Thus, the present flat payment of \$1.10 per cwt. is more than is needed for certain grades and less than needed for others.

Effect of New Plan

To remove these variations by altering the present wholesale and retail price structure would impose a substantial burden on the industry and upset the stability of beef prices which has only recently been established. The directive accomplishes the same result by varying the subsidy payment for the different grades. This will benefit slaughterers of all types who slaughter in the main those grades of live cattle with respect to which the negative margin has been greatest. Included in this group are many non-processing slaughterers.

The savings effected by reducing subsidy payments on grades for which the payment has been excessive are estimated to be sufficient to cover the cost of the additional payment of \$.80 per cwt. which is provided for non-processing slaughterers. The directive also requires the War Food Administration to develop a system of allocation "as soon as practicable."

"It is recognized," said the announcement, "that the success of this program in keeping cattle prices within the desired range will tend, at certain times, to create intense demand among slaughterers for the available supply. To prevent either a breakdown of the program, or maladjustments in the movement of cattle to individual slaughterers or feeders or to various regions of the country, a method for directing the flow must be ready for immediate use. Accordingly, this directive directs the War Food Administrator to institute a system of allocation of live cattle to slaughterers and feeders which is adequate to maintain an equitable distribution of available supplies."

Text of Directive

The corrected text of the Vinson directive follows:

1.—The purposes of this directive are to insure: a) That the livestock slaughter payments made with respect to cattle under Regulation No. 3 of Defense Supplies Corporation (Livestock Slaughter Payments) inure to the benefit of cattle producers; b) that such payments are made only to the extent necessary to maintain live cattle prices within a range consistent with the purposes of the stabilization and production program; c) that such prices do not impose undue hardship upon any group of slaughterers whose output is needed to obtain the maximum necessary production; and d) that the available supplies of live cattle are equitably distributed among slaughterers and feeders.

2.—It is hereby determined that the stabilization and production program

FOR YOUR POST-WAR
IDEA FILE

"Retort Control" for Cook Boxes!

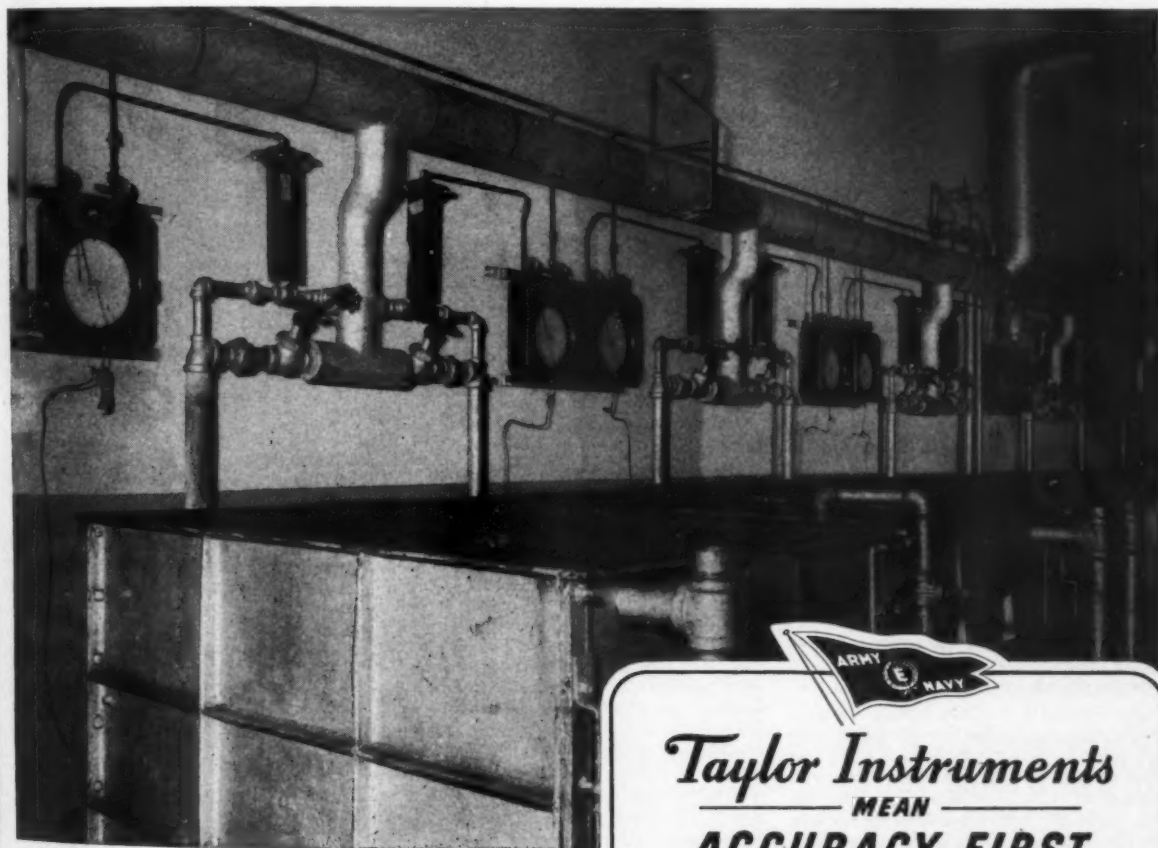
UNLESS we miss our guess, there'll be some changes made in cook box operation after the war.

We take our cue from the packers who've switched to retorting in order to supply the armed forces with tinned luncheon loaves and similar meat products that would keep safe without refrigeration. Having had their first experience with Taylor Automatic Retort Control, they're quite naturally asking why they should have to go back to cook boxes with *no* control.

If you do go back to cook box processing, you can enjoy the benefits of "retort control." A Taylor Ful-

scope Recording Temperature Controller will give you precise control of critical temperatures and give you a complete record of just how long each batch was processed at a specified temperature. The installation shown below has been in successful operation for many years at a large midwestern packing plant.

Ask your Taylor Field Engineer for the full story! Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. *Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow, and liquid level.*



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require the maintenance of live cattle prices within the following ranges:

Grade	Price per cwt. alive at Chicago
Choice (steers and heifers).....	\$15.00 to \$16.00
Good (steers, heifers, cows, and stags).....	14.25 to 15.25
Medium (steers, heifers, cows, stags and bulls).....	12.00 to 13.00
Common (steers, heifers, cows, stags and bulls).....	10.00 to 11.00
Cutter and Canner:	
Steers and Heifers.....	7.25 to 8.25
Bologna Bulls and Stags.....	8.50 to 9.50

The Price Administrator and the War Food Administrator are directed to determine and publish, and to certify to Defense Supplies Corporation, live cattle prices at points other than Chicago which are in line with the foregoing Chicago prices.

3.—There shall be deducted from the livestock slaughter payments hereafter made to any slaughterer under Regulation No. 3 of Defense Supplies Corporation (Livestock Slaughterer Payments) the net amount, if any, by which the total of the prices paid by such slaughterer for all live cattle purchased during the month for which the payments are made either fell short of the total amount he would have paid at the lower of the applicable prices, or exceeded the total amount he would have paid at the higher of the applicable prices, set forth or provided for in paragraph (2) above.

The grade of live animals purchased by a slaughterer shall be determined on the basis of the carcass grade. The Price Administrator and the War Food Administrator are directed to determine and publish, and to certify to Defense Supplies Corporation, conversion factors for determining the dressed weight equivalents of live weights.

In the case of slaughterers who operate more than one plant, the amount of the payments and deductions to be made shall be determined separately for each plant.

4.—The livestock slaughter payments hereafter made with respect to cattle under Regulation No. 3 of Defense Supplies Corporation (Livestock Slaughter Payments) to any slaughterer whose beef carcasses are graded by an official grader of the Food Distribution Administration shall be revised and computed on a grade basis as follows:

Grade	Payments per live cwt.
Choice	\$1.00
Good	1.45
Medium50
Common50
Cutter and Canner50
Bologna Bull50

Livestock slaughter payments made to slaughterers whose beef carcasses are not graded by an official grader of the Food Distribution Administration shall remain unchanged.

5.—Slaughterers who during the year 1942, or a representative portion thereof, sold and who currently sell 98 per cent or more of the total dressed carcass weight of cattle slaughtered by them in the form of carcasses, wholesale cuts, frozen boneless beef (Army specifications) (carcass equivalent) or ground beef, shall be paid in addition to the payments authorized by Regulation No. 3 of Defense Supplies Corporation (Livestock Slaughter Payments), the

FLASHES ON SUPPLIERS

LINK-BELT CO.—W. C. Carter, president, Link-Belt Co., announced the purchase of the manufacturing plant and inventory of Link Belt Supply Co., Minneapolis, by the Link-Belt Co. Ray S. Wood has been appointed as plant manager. The entire Minneapolis organization will be retained, present manufacturing facilities will be improved and stocks are to be expanded as rapidly as possible, it is stated.



NEW POST

H. A. Goodwin, formerly advertising manager for Continental Can Co., has been appointed director of sales development for the company. In his new capacity, Goodwin will direct the market analysis activities of the company.

BURRELL TECHNICAL SUPPLY CO.—Recent action of the board of directors of the Burrell Technical Supply Co., Pittsburgh, Pa., dealers and manufacturers of scientific laboratory apparatus and reagent chemicals, resulted in the election of the following officers: G. A. Burrell, president, G. H. Burrell, vice president and general manager, and C. S. Steenson, secretary and treasurer. E. Dollhopf was named manager of purchases and R. M. Arnold manager of sales.

MATHIESON ALKALI WORKS, INC.—In recognition of its continued contributions to the war effort, the Niagara Falls plant of the Mathieson Alkali Works, Inc., has been authorized

amount of \$0.80 per cwt. of cattle slaughtered during the month for which such payments are made.

6.—Defense Supplies Corporation is directed to amend Regulation No. 3 (Livestock Slaughter Payments) in accordance with this directive.

7.—The War Food Administrator is directed as soon as practicable to institute a system of allocation of live cattle to slaughterers and feeders which is adequate to maintain an equitable distribution of available supplies.

8.—The Secretary of Commerce is directed to determine on the basis of facts certified by the War Food Administration and the Office of Price Administration whether the effectuation of the expressed purposes of this directive require adjustments in, or addition to, the payments contemplated by this directive because of inequities resulting from differences in transportation costs.

9.—This directive shall become effective immediately, except that Paragraphs 3 and 4 shall become effective on December 1, 1943, and payments under Paragraph 5 shall be made with respect to cattle slaughtered on and after November 1, 1943.

to add a white star to its "E" flag. The company produces a variety of vital war materials, including chlorine, ammonia, caustic soda, soda ash, and other chemical products.

COCHRANE CORP.—Cochrane Steam Specialty Co., Boston, Mass., announces the addition of Joseph R. Grinnell to the organization. He is a former associate of the Whitty Manufacturing Co., manufacturers of domestic and industrial stokers, and has been connected with the electrical staff of one of the large Army installations in New England.

THOMAS TRUCK & CASTER CO.—Thomas Truck & Caster Co., manufacturers of warehouse trucks, casters and wheels, has been awarded the Army-Navy "E" for excellence in production of materials handling equipment for the armed services. The "E" award came, almost to the day, six years after the first truck rolled out of the new plant. Officials of the company are J. Faulkner Thomas, president, Lyle R. Miller, secretary-treasurer, and W. L. Hutton, vice president.

ALLEGHENY LUDLUM STEEL CORP.—W. F. Detwiler, chairman of the board, Allegheny Ludlum Steel Corp., has announced his company's recent acquisition of the Carbide Alloy Corp. of New York City. The property will henceforth be operated as Allegheny Ludlum's Carbide division.

WAR ALTERS BUYING HABITS

Specific information on how the war has modified consumer buying habits relating to meat and other foods is reported by the Home Makers Guild of America, which bases its conclusions on a cross-sectional survey reflecting the views of thousands of American housewives.

According to this survey, rationing and other wartime developments have caused retail consumers to frequent more stores in attempting to satisfy their meat requirements. Whereas prior to the war most of the buyers surveyed confined their shopping for meat primarily to a single market, many are now patronizing two, three or even four stores.

Of the consumers questioned in the survey, 79.6 per cent reported that they had experienced difficulty in buying fresh meat because of depleted stocks, and 38.9 per cent stated they had similar trouble in obtaining luncheon meats. The survey found 51.6 per cent substituted another product in the place of fresh meat and 39.9 per cent substituted something else for luncheon meat.

PORK LOINS FOR ARMY

The Chicago Quartermaster Depot has revised its tentative specifications covering "pork loins, partially boned, fresh, frozen." The new specifications—CQD 35B—supersede CQD 35A.

CUT POINT VALUES ON MANY MEAT ITEMS

Although several new beef items were included in the revised official table of trade point values which becomes effective on October 31, no changes in the point values of beef items previously listed were announced. In the revised table, many of the pork items have been reduced by one point or less and a number of the veal, lamb and mutton cuts have been reduced substantially in value. In the following tabulation, the items for which no "old" point values appear are those appearing in the table for the first time this month.

BEEF (Including Kosher)			
	Points per pound	New	Old
Fabricated Beef Cuts			
Brisket, boneless, cured.....	7.5	---	---
Plate, boneless, cured.....	6.5	---	---
PORK			
Carcass or side—hogs and pigs, all weights, all sexes:			
Head on, leaf in or out.....	4.0	4.5	---
Head off, leaf in or out.....	4.3	4.8	---
Withhires.....	4.6	5.2	---
Primal Cuts			
Butts, Boston.....	7.0	8.0	---
Butts, boneless.....	8.0	9.0	---
Loins, regular and bladeless.....	7.0	8.0	---
Loins, short cut.....	8.7	9.6	---
Loins ends.....	5.5	6.5	---
Loins, boneless or Canadian style (whole).....	9.5	10.5	---
Loins, semiboneless.....	9.4	10.3	---
Picnics, bone in.....	5.0	6.0	---
Picnics, boneless.....	7.0	8.0	---
Picnics, boneless, skinned, and fattened.....	7.0	8.0	---
Shoulders, rough, neck bone in or out.....	4.0	5.1	---
Shoulders, bone in, regular.....	5.0	6.0	---
Shoulders, bone in, skinned.....	5.0	6.0	---
Shoulders, boneless, skinned.....	6.5	7.5	---
Shoulders, boneless, skinned, and fattened.....	7.0	8.0	---
Miscellaneous Pork Products			
Blade butts.....	5.0	6.0	---
Blade meat.....	9.0	9.0	---
Mess pork.....	5.5	6.3	---
Short clear backs.....	6.4	7.4	---
Short rib backs.....	5.5	6.3	---
Sliced or piece Canadian style bacon.....	11.0	12.0	---
Tenderloins (including tips).....	10.0	11.0	---
VEAL (Including Kosher)			
Carcass or side, hide on.....	4.3	5.1	---
Carcass or side, hide off.....	4.8	5.7	---
Primal Cuts			
Forequarter or foresaddle.....	3.0	4.0	---
Hindquarter or hindsaddle.....	5.8	6.7	---
Loin.....	5.8	6.4	---
Loins (kidney and suet in).....	6.3	8.0	---
Fabricated Veal Cuts (excluding cull grades)			
Breast.....	2.0	3.0	---
Hotel rack, chine and blade bone removed.....	7.2	8.9	---
Leg, boned, rolled, and tied.....	8.0	8.7	---
Leg, oven-prepared.....	7.3	8.0	---
Loin, flank off, kidney and suet out.....			
Loin steaks, flank off, kidney and suet out.....	8.0	10.0	---
Rib, chine bone on.....	6.5	7.5	---
Rib chops, chine bone on.....	7.0	8.0	---
Shank, fore.....	2.0	3.0	---
Shank meat, boneless.....	5.0	6.0	---
Shoulder, neck off.....	5.0	6.0	---
Shoulder, boned, rolled, and tied.....	7.0	8.0	---
Square cut chuck, neck on.....	4.3	5.7	---
Stew meat (shoulder).....	5.0	6.0	---
Veal trimmings.....	5.0	6.0	---
Ground veal (all grades).....	5.0	6.0	---
LAMB & MUTTON (Including Kosher)			
Carcass or side (including telescoped style)			
All weights and sizes, pluck out and pluck in, except cull.....	4.0	4.5	---
Cull grade only.....	3.0	3.3	---
Primal Cuts			
Foresaddle or forequarter.....	2.6	3.3	---
Hindsaddle or hindquarter.....	5.6	5.8	---
Bracelet.....	3.5	4.2	---
Chuck (shoulder, neck, shank and brisket).....	2.0	3.0	---
Hotel rack or rib.....	4.7	5.6	---
Loin, flank on, kidney and suet in.....	5.3	6.0	---
Yoke, rattle, or triangle.....	2.0	3.0	---
Boneless Lamb and Mutton, cull grade			
Lamb shoulder roll.....	4.0	5.2	---
Lean boneless lamb and mutton.....	4.9	5.3	---
Regular boneless mutton.....	4.7	5.1	---
Lamb and mutton trimmings.....	4.0	5.0	---
Fabricated Cuts, excluding cull			
Hotel rack, chine and blade bone removed.....	5.5	7.0	---
Loin, boneless, flank on.....	8.2	9.6	---
Loin chops.....	8.0	9.0	---
Loin, flank off, kidney and suet out.....	8.0	9.0	---
Loin, flank on, kidney and suet out.....	6.3	7.3	---
Rib chops.....	5.0	6.0	---
Shoulder, boneless.....	4.0	5.2	---
Yoke, boneless.....	4.0	5.0	---
Lamb patties (all grades).....	4.0	5.0	---
MEATS IN TIN OR GLASS CONTAINERS			
Chile con carne, without beans, canned or brick.....	6.0	---	---
FATS AND OILS			
Shortening.....	5.0	4.0	---
Salad and cooking oils.....	5.0	4.0	---
Margarine.....	6.0	4.0	---
Butter:			
Farm or country butter.....	12.0	10.0	---
Process butter.....	6.0	4.0	---

Revised Rationing Rules Announced by OPA

Announcement was made this week by OPA that primary distributors, under RO 16, will be required to report their production and stock on hand in terms of point values as well as in pounds, effective for all reporting periods beginning on or after October 31. This affects all items covered by RO 16.

To make it possible for prisoners of war in this country to receive the equivalent of U. S. Army rations, OPA has amended its regulation governing the allotment of food rations to institutional users. It was also announced this week that a simplified form for the use of wholesalers in reporting their stocks and receipts of rationed processed foods during October would be issued to them by OPA.

The major simplification achieved in the new form is the elimination of more than 40 items on which reports have been called for in the monthly forms used in the past. In addition, the ar-

range of all items on the form has been changed so that they appear in the same order as on the official table of point values.

As a further aid in filling out the report (Form R-1310), OPA's rationing division is sending each wholesaler a detailed list of suggestions outlining instructions to be followed in reporting on various aspects of his ration transactions. Canned meats are among the groups of commodities removed from the report form.

Under the change in reporting procedure to become effective October 31, through which certain primary distributors of rationed meats and fats will report their production and stock on hand in terms of point values as well as in pounds, more effective administration of the rationing program is expected to be attained.

The change will be effective for all reporting periods beginning on or after October 31. Primary distributors report regularly to OPA, showing for each reporting period their production, purchases, and sales along with stock on hand at the beginning and end of the

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reporting period. Since the beginning of rationing they have reported purchases and sales both in pounds and in point values. Production and inventory, however, have been reported in pounds only. The change directs that they shall be reported in point values also.

The OPA recently amended its regulation governing the allotment of food rations to institutional users to make it possible for prisoners of war in this country to receive in accordance with international law, the equivalent of U. S. Army rations. The amendment changes the regulation's definition of military personnel so as to include prisoners of war. This, in effect, exempts the latter from the ration limitations imposed upon institutional users of rationed foods, such as boarding houses, institutions of involuntary confinement, hospitals, restaurants, clubs, etc.

The job of feeding prisoners is usually let to private contractors who, under the regulation, are subject to the restrictions imposed upon institutional users. The amendment makes it possible for these contractors to feed the prisoners in accordance with international law.

In amendment 74 to RO 13, effective October 27, the OPA stated that although processed food with a point value of zero may be acquired and transferred without restriction, they are retained on the list of rationed foods to make it easier to keep records of supplies.

Packaging Institute Annual Program

A well rounded, authoritative program covering essential features of the wartime packaging picture has been scheduled for the annual meeting of the Packaging Institute, Inc., to be held at the Hotel New Yorker, New York, on November 4 and 5. Non-members as well as members of the Packaging Institute may register at the meeting and attend the sessions.

A summary of the complete program:

NOVEMBER 4

Morning Session: Chairman, Joel Y. Lund, vice president, Lambert Pharmaceutical Co., St. Louis, Mo., and president, Packaging Institute, Inc. "What Is Today's Packaging Picture?" Charles L. Sheldon, purchasing agent, Hood Rubber Co.; "Automatic Glass Packaging," H. A. Barnby, director, packaging research division, Owens-Illinois Glass Co.

Afternoon Session: Chairman, Charles A. Southwick, Jr., director, research and development, Shellmar Products Co. "Water Resistant Glues in the New Geography of Packaging," Frank C. Campins, sales engineering department, National Adhesives Division, National Starch Products, Inc.; "Standards and Methods of Package Testing," F. S. Leinbach, Riegel Paper Corporation, and

W. H. Graebner, technical director, Menasha Products Co.

Evening Session: Dinner session, preceded by informal reception; Joel Y. Lund, president, Packaging Institute, presiding. "First Hand Report From North Africa," by Charles Collingwood, foreign correspondent for CBS.

NOVEMBER 5

Morning Session: Chairman, Wallace D. Kimball, first vice president, Standard-Knapp Corporation. "Machinery and Production Round Table," featuring subjects of renegotiation, limitation orders, termination of contracts, patents, etc. Panel members will include John W. Hooper, vice president, American Machine & Foundry Co.; George A. Mohlman, president, Package Machinery Co.; Dexter North, chief, war production section, Office of Alien Property Custodian, Washington, D. C., and a member of the armed forces, Purchasing Division, Services of Supply.

Afternoon Session: Chairman, Walton D. Lynch, vice president, National Folding Box Co. "Packaging Materials Today," with the following authorities participating: Fibre board, N. F. Greenway, Robert Gair Co., Inc.; box board, J. G. Otto, Alton Boxboard Co.; metal containers, Sol Buschman, National Can Co.; collapsible tubes, Frederic Remington, Peerless Tube Co.; protective papers, F. S. Leinbach, Riegel Paper Co., and transparent coverings, A. B. Martin, Shellmar Products Co.



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Up and down the MEAT TRAIL

Personalities and Events of the Week

Anton Rieder, president, Coast Packing Co., Los Angeles, stopped off for an inspection tour of his ranching and other business interests at Pocatello, Idaho, en route home from the American Meat Institute's annual meeting.

At the recent annual New York metropolitan bridge championship held at the Park Central hotel, Mr. and Mrs. Lewis M. Jaeger won the husband and wife event. Mr. Jaeger is cashier of the Glaxon Meat Corp., New York City. Third place in the tournament was won by Mr. and Mrs. Syl W. Gintell. Mr. Gintell is president of the Glaxon corporation. Lee Hazen, a director of the company, also competed in the event. He is a recent winner of the world-championship masters title. (P. S.—S. S. Glaxon, vice president of the company which bears his name, does not play bridge.)

Reorganization of the activities of the National Safety Council's industrial safety engineering division has been accomplished to provide more practical and specific assistance with accident and health problems in modern industry. A. M. Baltzer, one of the division's engineers, has been assigned to the

food, meat packing and textile industries.

John C. Bresch, 51, sales manager, Heil Packing Co., St. Louis, Mo., died recently. Bresch began his career with the company as office boy and rose to the position of sales manager. "His passing," writes George L. Heil, president of the company, "is an irreparable loss to our company, for he enjoyed the esteem of all his contacts in the industry and the endearing affection of his fellow workers in our organization." He is survived by his wife and a daughter.

Wilson & Co. has been awarded a plaque by the National Victory Garden Institute, New York, for having one of the outstanding victory gardens and supporting the victory garden program.

Foremen and supervisors employed by John Morrell & Co., Ottumwa, Ia., will be permitted to retain their seniority rights for the duration of the war and three months afterwards, the regional war labor board at Kansas City Mo., ruled recently.

J. Frank Nickerson, 82, oldest active trade paper publisher in the U. S. and an international authority on refrigeration, died recently at his home. Mr. Nickerson in 1891 started *Ice and Refrigeration* magazine, which quickly became an important factor in the industry and a leader in its modern development, and continued as its editor and publisher up to the time of his death.

Twenty-five meat producers, processors and buyers representing 17 counties in the Tampa, Fla., area met recently with Ed. Rowland, director of the Tampa office of the ODT, and J. E. Vandergriff, farm vehicle specialist, to work out transportation problems of the industry.

James E. Wheelen, 52, for 22 years in the casings department of Armour and Company, Chicago, and well known among meat packers all over the country, died October 22. He was a veteran of the last war and was prominent in the Armour Post of the American Legion. He is survived by his widow, a brother and a sister. Funeral services were held October 25, with burial at Cedar Park.

Paul P. Rogers, former typist in the offices of the Rath Packing Co., Waterloo, Ia., is now a chief warrant officer, somewhere in Australia. At 23 he is one of the youngest men in the Army to hold this rank, it is stated.

More cattle are coming into the Buffalo livestock market than the local market can absorb, it is reported. In view of the situation, the Greater Buffalo Associated Meat Industries has suggested to the government that it

John Gebelein, 75, Passes;

Veteran Baltimore Packer

The death of John A. Gebelein, 75, for half a century head of the East Baltimore, Md., pork packing concern which



JOHN GEBELEIN

bears his name, was reported recently. In ill health for nearly two years, Gebelein retired from active management of the business about a year ago. He became connected with the pork packing business when a young man and became well known in the meat industry throughout the East, also

counting among his friends many packers from other sections of the country, with whom he renewed his acquaintance during trips to the annual AMI conventions at Chicago. He was treasurer of the Baltimore Meat Packers' Association, a director of the Reliance Building Association, treasurer and active member of St. Matthew's Evangelical Lutheran church and a thirty-second degree Mason. The veteran packer is survived by a daughter, a son and a sister.

ease and simplify its meat rationing regulations.

Armour and Company's unit at Newport News, Va., recently made a payment of \$556.53 to the U. S. Treasury following charges brought by the Richmond district OPA that the firm had overcharged on Grade C beef rounds to the extent of \$185.51. The OPA stated that the company not only paid the treble damages but voluntarily reimbursed all retailers who had been overcharged.

Sale of horse meat in Los Angeles for human consumption is legal under the state agricultural code, which prevails over the local ordinance prohibiting the practice, according to a recent ruling to the Health Commission by the city attorney's office.

The Castle Packing Co., Coffeyville, Kans., in which Cecil Gordon is the majority stockholder, was recently granted a state charter to operate a \$25,000 meat packing business. Clement H. Hall is resident agent and incorporator. Other stockholders are V. E. Kilcoyne, Joe Howard and Russell Hoseney.

A permit to build an addition to the slaughterhouse and wholesale meat packing establishment in Caldwell, N. J., was granted recently to William



GIFTS FOR MEN OVERSEAS

J. J. Cullen (left), gets a "location" from Dorothy Salisbury and Katherine McDaniel, who help keep track of Swift & Company's employees in the armed forces, as the last of a huge shipment of Christmas boxes are readied at the Chicago plant for the mid-October mailing deadline for Christmas packages sent overseas. Swift's 1943 gift box contains reading material, handkerchiefs, candy, cigarettes, razor blades and soap.

McCauley. It is estimated that \$30,000 worth of equipment will be installed.

Make way in the golf hall of fame for G. A. Althaus, vice president of Oscar Mayer & Co., Chicago! Eddie made a hole in one on Sunday, October 24, on the 130-yd. tenth hole at Edgewater Golf club.

William H. Miller, chief engineer of the Seitz Packing Co., St. Joseph, Mo., has been sworn in as a member of the St. Joseph board of examining engineers. His term expires April, 1946.

The Quaker City Meat Co. has been organized in Philadelphia by Milton Lundy, Robert Lundy and Constantine S. Loizos.

Henry C. Snyder, 50, sales manager at John Morrell & Co., Sioux Falls, S. D., died recently following a heart attack. His death was followed a few hours later by that of his father, John W. Snyder, a veteran in the meat packing business. John Snyder, 79, was a foreman of the company's sausage department for 22 years prior to his retirement in 1938. In all, the elder Snyder spent 60 years in the industry. Henry had been with the company since 1916 and had worked in various plants and office departments. Two other sons of John Snyder survive—J. V. Snyder and Harvey Snyder, associated with Morrell at Topeka and Memphis.

Thomas J. Sirrs, 77, former manager of Armour and Company's Fargo, N.D., unit, died recently. Sirrs, who retired from the company in 1933, had been associated with the organization for 35 years. Prior to joining Armour



RETIRING ARMOUR SALESMAN FETED BY ASSOCIATES

William Deffler, Chicago canned foods salesman for Armour and Company, who is retiring after 25 years of continuous service in the meat industry, was honored recently by the observation of "Bill Deffler Week" at the company's Englewood branch house. On October 9, more than 300 of his customers and fellow workers attended a banquet and dance in his honor at the Southmoor hotel, when he was presented a leather traveling bag. In the above photo (l. to r.) are Bill Dukes, Englewood branch manager; C. H. Beltz, manager, Chicago district; Mr. and Mrs. Deffler and Tim O'Leary, general sales

and Company, he had been in the retail meat business for 14 years at Grand Forks, Minot and Grafton, N. D. In 1903 he opened the first Armour and Company branch in Grand Forks.

Representatives of the tri-state dis-

trict of Hygrade Food Products Corp. recently attended a Hygrade sectional sales meeting at the Hotel William Penn, Pittsburgh. C. A. Beins, district sales manager, was in charge. Post-war plans were discussed. Present were W. E. Straube, Harley Murray, E. P. Berens and I. Schlaiser.

Arthur Lederer of Lederer & Co., wholesale meat dealers, Chicago, who was recently sentenced to a year and a day in federal prison as the result of an OPA ceiling violation, writes that he is free on bond and states that he will appeal the sentence. In the OPA ruling there was no provision for an appeal or a bond and Mr. Lederer's attorneys have established a precedent in this case, the appeal going to the U. S. appellate court, seventh district.

The former Scala Packing Co. unit acquired by Messrs. Lando and Giruzzi

Hotel and Restaurant Group Observes First Anniversary

The National Association of Hotel and Restaurant Meat Purveyors has completed its first year of existence and at its annual meeting, held recently at the Lake Shore club of Chicago, there were 75 members from throughout the country in attendance. **Armand Bastien**, John P. Harding Market, Chicago, who presided over the two-day meeting was reelected president of the association and **Ellard Pfaelzer**, executive vice

president, Pfaelzer Brothers, Chicago, was reelected executive vice president. Other officers who remain in their posts include **Harry L. Rudnick**, secretary-treasurer, Ely M. Aaron and **Harold Widetzky**, general counsels. All directors have been reelected except **Fred Mangler**, **Herbert Brandt**, **Hugh Francis** and **Otto Ernst** in the central division; they have been replaced by **Charles MacKimm**, **Charles Ring**, **Charles Schneider, jr.**, and **Richard Stanny**. In the New England division, **Thomas N. McKenzie** has been replaced as a director by **Harry Hyndman**.

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May we suggest
that you use our
Lard Department

(THE NATIONAL PROVISIONER, October 9, p. 17) was the slaughterhouse, and not the plant itself, which was located in another section of the city of Utica, N. Y., officials of the Gold Medal Packing Corp. point out. The former Scala Packing Co., Inc., has been known as the Gold Medal Packing Corp. for several years. It operates under federal inspection and has been in its new plant for four years.

Arthur B. Maurer, president, Maurer Packing Co., Kansas City, Kans., was fined \$1,500 on October 18 by Federal Judge Merrill E. Otis after pleading *nolo contendere* to a charge of violating the emergency price control act in the sale of beef above OPA prices. The company itself also pleaded guilty to the charge and was fined \$250, while two employees drew fines of \$125 each.

Link-Belt Co.'s Caldwell plant in Chicago was awarded the Army-Navy "E" for excellence in production of vital war material, on October 7, making it the fourth Link-Belt plant to be thus honored.

C. H. Weaver, general office manager, and G. D. Fitch, hide and tallow department, Wilson & Co., Chicago, were in New York during the past week.

Arthur Pepper, office manager, John Morrell & Co., Topeka, Kans., spent several days in New York last week attending the annual conference of accountants. He visited the New York plant of the company and spent some

time with E. L. Cleary, eastern district manager.

James Walter Crowley, 76, who retired 11 years ago after 44 years as head cattle buyer for Swift & Co., died recently after a short illness. He is survived by three sons.

Charles H. Cook, 81, retired meat salesman for Wilson & Co., Kansas City, Kans., died recently at his home. He is survived by his wife, Claudia, two daughters and two sons.

A 15-minute radio program under the sponsorship of the Madison, Wis. plant of Oscar Mayer & Co. was started early this month over Station WIBA at Madison. The program originates in a radio booth at the company stock yards. Fred Gunkel, head buyer, broadcasts information on shipments of livestock, market quotations and information of interest to those connected with the industry.

W. B. Traynor, treasurer, Swift & Company, Chicago, was a recent visitor in New York.

William F. Schweiker, for many years engaged in the wholesale and retail meat business, died recently at his home in Philadelphia. He was one of the founders of the Philadelphia Retail Meat Dealers' Association.

Judge Marvin Jones, War Food Administrator, recently addressed the Association of Land Grant Colleges and Universities in Chicago. He discussed "Fundamentals of the 1944 Wartime Food Management Program."

R. D. McKee, Wilson West Coast Executive, is Dead

R. D. McKee, 56, general manager of the Los Angeles plant of Wilson & Co., died recently after a short illness.



R. D. McKEE

McKee joined the company in Kansas City in 1906, when it was operating under the name of S & S. He started to work as a car route salesman and later was manager of the car route department at Kansas City. Later on he was made manager of Wilson units at Natchez, Miss., and Wheeling, W. Va.

He was away from the company for a few years, but returned in 1932 as head of the sliced bacon department at Chicago. Transferred to Los Angeles in 1934 as sales manager, in 1938 McKee was made general manager of the Los Angeles plant.

The Wilson general offices at Los Angeles were closed for two hours in tribute to McKee, to give his numerous associates an opportunity to attend the funeral services in Beverly Hills, Calif. McKee was well known throughout the industry from coast to coast. He is survived by his wife and a son.



SO JUNGLE FIGHTERS MAY BE WELL FED!



The rice eaters have had their day in the far-off Southern Seas. Our fighting meat eaters have the upper hand today and it's up to us to see that they keep it. For all of us, that means digging ever deeper for bonds and stamps. For the Adler Company it means ever-increasing effort to boost production and improve quality of stockinettes needed by the millions of yards to protect those shiploads of meat so necessary to keep faraway fighters at their physical best. Having been Adler's sales agent for nearly 30 years, I can assure you they'll come through. Tell me your needs.

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"THE STANDARD OF VALUE"

Sausage Production at Inspected Plants in September Sets Record

*MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Sept 1943 lbs.	Sept. 1942 lbs.	9 mos. 1943 lbs.	9 mos. 1942 lbs.
Meat placed in cure—				
Beef	15,835,772	9,171,626	112,254,000	102,233,000
Pork	243,368,808	217,544,668	2,655,455,000	2,327,165,000
Smoked and/or dried—				
Beef	4,387,086	5,400,197	29,194,000	51,873,000
Pork	179,805,537	146,435,105	1,644,640,000	1,855,237,000
Sausage				
Fresh (finished)	30,808,803	17,496,384	271,294,000	122,379,000
Smoked and/or cooked	91,277,195	79,252,527	727,536,000	574,204,000
To be dried or semi-dried	13,094,054	10,951,937	109,006,000	88,825,999
Total sausage	135,180,052	107,672,848	1,105,836,000	785,408,000
Leaf, head cheese, chili con carne, jellied products, etc.	30,689,850	18,284,966	183,356,000	126,249,000
Cooked meat—				
Beef	3,512,230	732,063	18,876,000	6,373,000
Pork	31,063,692	20,917,487	249,363,000	197,204,000
Canned meat and meat food products—				
Beef	8,496,962	13,871,534	77,530,000	102,610,000
Pork	81,883,177	76,962,510	989,982,000	730,523,000
Sausage	12,917,448	27,895,435	184,389,000	193,459,000
Soup	2,219,469	3,513,407	139,433,000	168,158,000
All other	25,945,723	41,657,845	345,918,000	289,173,000
Total canned meat	132,459,779	163,800,751	1,737,256,000	1,483,923,000
Bacon (sliced)	45,612,905	30,311,271	350,756,000	275,290,000
Lard—rendered, refined, canned	232,793,135	201,314,995	2,408,006,000	2,148,899,000
Pork fat—rendered, refined, canned	25,668,119	22,647,678	250,988,000	218,470,000
Other stock	11,615,968	12,582,325	100,588,000	117,679,000
Beef tallow	9,594,289	9,130,863	88,630,000	66,050,000
Compound containing animal fat	30,896,022	44,172,996	251,138,000	202,110,000
Oleomargarine containing animal fat	5,466,262	5,282,820	45,853,000	41,844,000
Miscellaneous	8,074,974	2,042,753	25,821,000	28,969,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

S SAUSAGE production under federal inspection during the month of September, 1943, continued to show an increase compared with the preceding month. This was the fifth consecutive month in which sausage output surpassed the total production of the preceding month. During September a total of 135,180,052 lbs. of sausage was produced, which was the largest for any month on record, and compared with 129,544,245 lbs. in August. The previous record was established in March of this year, when 134,945,409 lbs. was produced.

Production of fresh, finished sausage showed the greatest increase during the month with a total of 30,808,803 lbs. being produced in September compared with 24,929,952 lbs. in August. This was the largest single month's production since last April. The manufacture of smoked and/or cooked sausage amounted to 91,277,195 lbs., the greatest production on record. This compared with 90,644,746 lbs. in August and 79,252,527 lbs. in September, 1942. Dried or semi-dried sausage produced during September amounted to 13,094,054 lbs., the only class of sausage to show a reduction from the August production, which amounted to 13,696,547 lbs. In September, 1942, 10,951,937 lbs. of this type of sausage was produced.

In September the production of loaves and similar products increased to 20,688,850 lbs. compared with 19,134,924

(Continued on page 27.)

PRAGUE POWDER

MILD • RICH • DESIRABLE

A cure with a reputation.

Can be used for everything

—Hams, Bacon, Sausage.

THE GRIFFITH LABORATORIES, INC.

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—QUALITY
—PRICE

SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

Solvent Extraction Plant at St. Louis

(Continued from page 11.)

to the atmosphere. By use of this scrubber, and by taking precautions to see that all equipment and lines are vapor tight, actual consumption of solvent is held to a minimum and the danger of explosion or fire is reduced.

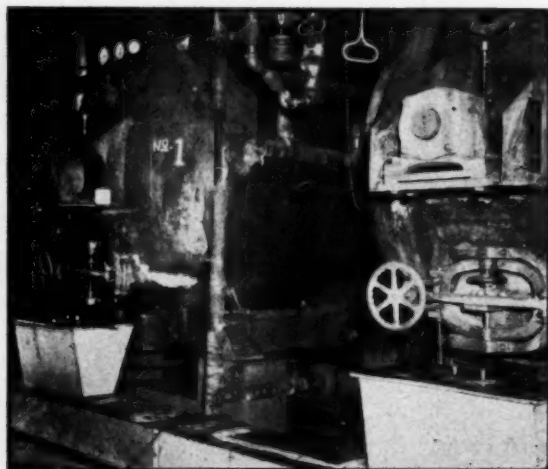
Operation of the solvent rendering

system at the Laclede plant is under the supervision of E. Ahl, chief engineer, who is very proud of the unit. While proper operation requires some skill, Mr. Ahl has not found it too difficult to train men in the routine.

Equipment is maintained somewhat

more carefully than in the ordinary rendering plant. Smoking is strictly forbidden and a few simple safety precautions are observed. Tightness and efficiency of the Laclede unit is indicated by the fact that very little solvent odor can be detected in the company's plant.

The solvent extraction system at the Laclede plant was installed by the John J. Dupps Co., Cincinnati, O.



COOKERS AND THE BOSS

This view of the cookers shows the hoppers into which the cracklings are discharged, as well as the closed conveyor which carries them to the processing building. At right is E. Ahl, chief engineer for Laclede, who supervises the operation of the Laclede solvent extraction plant.



A. S. R. E. Plans Varied Program for 1943 Meeting

A symposium on "Foods of Today and Tomorrow" will be one of the features of the thirty-ninth annual meeting of the American Society of Refrigerating Engineers, to be held on December 7, 8 and 9 at the Benjamin Franklin hotel, Philadelphia. The symposium is scheduled for December 8 and will be led by Prof. D. K. Tressler. In it, leading authorities on quick freezing, dehydration, compressed foods, warehousing and related fields will exchange information on the latest techniques.

Among the subjects to be discussed on the opening day of the meeting are "Refrigeration Controls," by J. R. Vernon, Johnson Service Co., Milwaukee, and "Freon-22 and Its Application to Low Temperature Refrigeration

Units," by J. W. Craig, Crosley Corp., Cincinnati. December 8 topics include "Absorption of Vapors—Some Practical Experience in Ventilation," by F. H. Munkelt, W. B. Connor Engineering Corp., New York, and "Cost of Operation of Refrigeration Used for Air Conditioning," R. E. Cherne, Carrier Corp. The annual ASRE dinner-dance will be held at 7 p. m. on December 8.

Closing day of the program will feature a refrigeration industry forum, with Charles R. Logan, ASRE president, serving as chairman and B. C. Forbes, publisher, *Forbes Magazine*, acting as moderator. Among those who will take part in this discussion are H. L. Andrews, vice president, General Electric Co.; C. E. Wilson, vice president, Worthington Pump & Machinery Corp.; J. S. Forbes, president, Superior Valve & Fittings Co.; J. H. Ash-

baugh, Westinghouse Elec. & Mfg. Co.; D. W. Russell, president, Airtemp Division, Chrysler Corp.; W. Paul Jones, vice president, Philco Corp.; Charles T. Lawson, Nash-Kelvinator Corp.; Cloud Wampler, president, Carrier Corp.; E. E. Lauer, president, York Corp., and R. E. Cosgrove, vice president, Crosley Corp.

AD AWARD TO BOHACK FIRM

Ernest Haberle, president, H. C. Bohack Co., Inc., Brooklyn, N. Y., acting on behalf of the Bohack company, recently accepted the Socrates award for the best retail food advertising of the year from Vincent Edward Borges, president of Vincent Edwards Publications, donors of the award. The company's ads stressed the war effort.



During War Times, Specify:

LIBERTY BEEF SHROUDS

Made According to Government Specifications

Special Sizes in Stock

IMMEDIATE DELIVERY

SEND NOW FOR SAMPLES

THE CLEVELAND COTTON PRODUCTS CO.

Makers of the famous Tulehug Beef Clothing

CLEVELAND, OHIO

PRE-SEASONING WITH NEVERFAIL

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SPECIAL GOODNESS

The delicious, aromatic fragrance imparted by NEVERFAIL 3-Day Ham Cure produces hams that are out of the ordinary... hams that readily command the highest prices you are permitted to ask. At the same time, NEVERFAIL 3-Day Ham Cure actually reduces your cost of production. Write us!

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Canadian Sales Office: 150 Bloor Street, Toronto, Ontario, Canada

September Sausage Output

(Continued from page 25.)

lbs. in August and 18,234,666 lbs. in September, 1942. The September, 1943, total was the largest for any month since March of this year.

Pork meat placed in cure during September continued to decline; the total for the period at 243,368,808 lbs. compares with 293,743,474 lbs. in August and 217,954,668 lbs. in September, 1942. The September total was the smallest since October, 1942. Meanwhile, the amount of beef placed in cure increased to 15,835,772 lbs. compared with 13,662,434 lbs. in August and 9,171,626 lbs. in September, 1942. The amount of beef placed in cure during September was the largest since the month of November, 1936.

A further reduction was noted in the production of canned meat and meat food products during September when only 132,459,779 lbs. was manufactured compared with 160,873,270 lbs. a month earlier and 163,800,751 lbs. in September, 1942. The September total production of these items was the smallest since November, 1941. All types of canned meats and products showed declines compared with a month earlier with the exception of canned beef, which totaled 8,493,962 lbs. compared with 7,378,390 lbs. in August.

Sliced bacon production during September totaled 45,612,905 lbs., almost 2,000,000 lbs. less than the August pro-

duction. It compares with 30,311,271 lbs. a year ago.

Production of lard continued to decline during September and the total for the month at 232,793,138 lbs. compares with 279,377,029 lbs. a month earlier and 201,314,995 lbs. in September, 1942. The September, 1943, production was the smallest for any month since April. Manufacture of pork fat was also reduced and the total production for September at 25,568,119 lbs. compares with 27,859,750 lbs. in August and 22,647,678 lbs. in September, 1942.

Production of oleo stock and edible tallow was reduced during September while compound containing animal fat and oleomargarine containing animal fat showed an increase over the August figures.

TENDERING OF CASINGS

E. C. Joss, chief of the Meat Inspection Division, WFA, in memorandum 17 to inspectors in charge of meat inspection and proprietors and operators of official establishments, gave the following instructions relative to use of fresh pineapple juice and other solutions in the tendering of hog and sheep casings:

"Hog and sheep casings intended for use as containers of sausage to be stuffed at official establishments may be treated by soaking in or applying thereto sound, fresh pineapple juice or a sound solution containing fresh pine-

apple juice or papain or bromelin or pancreatic extract to permit the enzymes contained in these substances to act on the casings to make them less resistant. The casings shall be handled in a clean and sanitary manner throughout and the treatment shall be followed by washing and flushing the casings with water sufficiently to effectively remove the substance used and terminate the enzymatic action."

AUTOS BIG LEATHER USER

Manufacturers of automobiles will buy 47,952,000 lbs. of leather and 11,286,000 lbs. of hair in the first three years after the war, on the basis of authoritative estimates of probable post-war production and assuming that the amount of such products going into passenger cars is the same as that used in pre-war models, it is reported.

The typical 1942 model passenger car used 2,664 gross lbs. and 2,447 net lbs. of leather and .627 gross lbs. and .583 net lbs. of hair, according to the twenty-fifth edition of "Automobile Facts and Figures," recently published by the Automobile Manufacturers Association.

It has been estimated that a total of 18,000,000 passenger cars may be produced in the first three years after the war ends. Such production would be nearly double that of the three years 1939-41, inclusive.

CAN A CHANGE OF SALT BRING A RISE IN SALES?

•Are you using the right grade and grain of salt? ...the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-4.

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WILSON & CO. Producers-Importers-Exporters NATURAL SAUSAGE CASINGS

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Cities Throughout the World



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NEW!

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At last a new design of Ham Brush Core that provides for refilling on the job or by your Maintenance Dept. in a few minutes. Extra refills may be stocked.

No time lost in sending cores outside for refilling, tracing or checking. No wire held center to loosen or break in production.

Fullergript refills contain a heavier pack of brush material held in an indestructible steel backing—outwears ordinary brushes four to seven times.

Try a set and be convinced.

Write for complete catalog of heavy-duty brooms and brushes for packing house requirements.

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Lend-Lease Delivery Was Heavy in August

A BILLION pounds of food stuffs and related commodities were delivered to shipside during August, 1943, for lend-lease export to allied fighting fronts, the War Food Administration announced recently.

The quantity made available in August, though about 155 million lbs. less than in July, slightly exceeds the monthly average deliveries for shipment since the beginning of 1943. Principal items delivered in August were evaporated milk, pork, lard and sugar, these foods alone accounting for 645 million lbs. out of the total of 1,077 million lbs. Food laid down at shipside during August comprised 142 separate commodities.

The British Empire continued to receive the largest share of the deliveries—69 per cent in August. Russia got 23 per cent; North Africa, 7 per cent; and Greece, West Africa, the Netherlands and Turkey combined, 1 per cent. Destinations for U. S. foodstuffs vary somewhat from month to month, however, depending upon shipping conditions and other factors.

During the period from January 1 to August 31, 1943, the FDA delivered 7,313 million lbs. of food and other farm products for shipment abroad. These and future deliveries for shipment outside the country come under the Food Distribution Administration's allocation procedure, which divides total supplies

of this country among civilians, U. S. armed forces, allies of the United States and other groups.

Detailed figures on commodities related to the meat packing field, delivered for shipment during August, follow:

	Aug. 1 to Aug. 31, 1943 lbs.	Jan. 1 to Aug. 31, 1943 lbs.
Beef Meat Products		
Beef brisket, corned....	306,880	1,506,889
Beef, frozen boneless....	737,120	3,482,536
Beef, canned corned....	9,922,536	205,743
Beef hash, canned....	205,743	168,000
India mess beef....	168,000	4,227
Dehydrated beef....	4,227	1,787,520
Veal, frozen....	134,400	62,565,440
Lamb & Mutton....	3,815,200	
Pork Meat Products		
Cured, smoked & frozen	81,986,737	456,104,826
Dehydrated pork....	119,970	30,161,600
Frozen loins....	8,982,400	13,332,480
Frozen trimmings....	508,480	3,248,000
Hog casings....	885	42,515
Dry sausage....	163,176,139	698,067,250
Canned Meat Products....	163,176,139	2,936,640
Beef & Pork Offals....
Fats & Oils		
Beef suet....	1,200	96,450
Lard....	70,870,110	375,404,791
Oleioil....	87,275	7,020,594
Oleomargarine....	13,756,000	44,105,047
Rendered pork fat....	794,588	7,218,410
Shortening....	2,641,580	33,955,818
Tallow, edible....	2,600,594	16,104,671
Vegetable oils....	26,308,483	220,191,163

RECORD MEAT SUPPLIES

Livestock production during the present war has been expanded more rapidly than has crop production. Total meat supplies in 1943 will surpass all records and supplies in 1944 may be as large, says a recent issue of the government publication, *Livestock and Wool Situation*. The output of meat

next year may reach 24 billion lbs., 56 per cent above the average 1935-39 output.

Even this production, however, will satisfy only more urgent demands. On the basis of present estimates, military, lend-lease, and other non-civilian requirements are expected to be about a fourth higher in 1944 than in 1943. Civilian demand will be high but will be kept controlled by rationing and ceiling prices; hence, though consumer incomes may be larger, meat expenditures by civilians may be smaller in 1944.

Machinery to control black market operations will be better organized in 1944, reflecting the new licensing program of the War Food Administration, strict enforcement of regulations by the OPA, and the coordinating efforts of the War Meat Board.

MEAT FOR HOME USE

The OPA has revised its rationing regulation covering point-free home consumption of meat by livestock producers. Simultaneously, the WFA announced that farmers or other producers meeting the provisions of the OPA regulation may slaughter livestock for home use without a license.

Under the OPA revision, a person may consume meat without giving up ration points, if he has raised the livestock from birth or for a period of 90 days immediately before slaughter, or if the weight of the stock has increased at least 35 per cent between the time of acquisition and slaughter.

HOGS AT TWELVE-WEEK LOW POINT; MINUS CUTTING MARGINS REDUCED AGAIN

(Chicago costs and prices, first four days of week.)

A sharp increase in the marketward movement of hogs during the week gave packers the opportunity to reduce live costs and for the first time since the hog price ceiling went into effect on October 4 the top dropped below

\$14.75 on Tuesday. On Wednesday the top was \$14.55, the lowest in 12 weeks. This reduced cost shaved 13¢ off the minus cut-out results, with lights showing most reduction.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—						
Value					Value					Value						
Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		
Regular hams	13.9	20.2	21.4	\$ 2.97	4.32	13.7	19.4	21.0	\$ 2.88	4.07	12.9	18.1	23.0	2.97		
Skinned hams	5.6	8.1	20.0	1.12	1.64	5.4	7.7	20.0	1.08	1.54	5.3	7.5	20.0	1.06		
Boston butts	4.2	6.1	24.5	1.03	1.49	4.1	5.8	24.5	1.00	1.42	4.1	5.8	23.5	.96		
Loins (blade in)	10.1	14.6	23.3	2.35	3.40	9.8	13.9	21.8	2.14	3.03	9.7	13.6	20.8	2.02		
Bellies, R. P.	11.0	15.9	17.3	1.90	2.75	9.5	13.5	16.3	1.55	2.20	3.9	5.5	15.3	.60		
Bellies, D. S.						2.1	3.0	15.0	.32	.45	8.5	12.0	15.0	1.28		
Fat backs						3.2	4.5	10.5	.34	.47	4.5	6.3	11.0	.50		
Plates and jowls						3.0	4.3	10.1	.30	.43	3.4	4.8	10.1	.34		
Raw leaf	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38	2.2	3.1	12.4	.27		
P. S. lard, rend. wt.	12.5	18.1	12.8	1.00	2.32	11.0	15.6	12.8	1.41	2.00	10.1	14.2	12.8	1.29		
Spareribs	1.6	2.3	16.0	.26	.37	1.6	2.3	15.5	.22	.31	1.6	2.3	12.0	.19		
Regular trimmings	3.1	4.5	17.8	.35	.80	2.9	4.1	17.8	.32	.73	2.8	4.0	17.8	.50		
Feet, tails, neckbones	2.0	2.9		.12	.19	2.0	2.8		.12	.18	2.0	2.8		.12		
Offal and miscellaneous				.51	.72				.51	.72				.51		
Credit for subsidy				1.30	1.88				1.30	1.84				1.30		
TOTAL YIELD AND VALUE	69.0	100.0		\$14.26	\$20.69	70.5	100.0		\$13.96	\$19.77	71.0	100.0		\$13.91		
Per cwt. alive						Per cwt. alive						Per cwt. alive				
Cost of hogs	\$14.47					\$14.56					\$14.57					
Condemnation loss	.08					.04					.04					
Handling and overhead	.63					.54					.43					
TOTAL COST PER CWT.	\$15.18				\$22.00	\$15.18				\$21.53	\$15.13				\$21.53	
TOTAL VALUE	14.26				20.69	13.96				19.77	12.91				19.59	
—Cutting margin	.92				1.81	1.22				1.76	1.22				1.72	
+Cutting margin																
—Margin last week	1.11				1.53	1.35				1.94	1.35				1.94	

MARKET SUMMARY

DETAILED INFORMATION INDEX

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Hogs and Pork

HOGS

Chicago hog market this week: Hogs over 200 lbs. were 15c@25c lower; under 200 lbs. 25c@50c off and sows 25c lower than a week ago.

	Thurs.	Week ago
Chicago, top.....	\$14.60	\$14.75
4 day avg.....	14.45	14.60
Kan. City, top.....	14.15	14.45
Omaha, top.....	14.35	14.45
St. Louis, top.....	14.35	14.65
Corn Belt, top.....	14.35	14.45
Peoria, top.....	14.40	14.50
Receipts—20 markets		
4 days.....	476,000	467,000
Slaughter—		
27 points*.....	912,835	692,599
Cut-out	180- 220- 240-	
results.....	220 lb. 240 lb. 270 lb.	
This week... ..	.92 —1.22 —1.22	
Last week... ..	—1.11 —1.35 —1.35	

PORK

Chicago carlot pork:

Green hams,		
all wts....20% @21 1/2	20% @21 1/2	
Loins, all wts.19 1/2 @22 1/2	19 1/2 @22 1/2	
D.S. bellies,		
all wts....14 1/2	14 1/2	
Picnics,		
all wts....19 1/2	19 1/2	
Reg. trim'ngs..17 1/2	17 1/2	
New York:		

	City	Western
Loins, 12 lbs. down....	23 1/2	26 1/2
Hams, reg.,		
under 14 lbs.....	23 1/2	23 1/2
Hams, skinned,		
under 14 lbs.....	25 1/2	25 1/2
Spareribs, medium	13 1/2	19
Shldr., regular	20 1/2	21 1/2
Boston butts, 4-8 lbs....	24 1/2	27 1/2
Chicago		
Lard—Cash	13.80n	13.80n
Loose	12.80n	12.80n
Leaf	12.75n	12.75n

*Week ended October 22.

Cattle and Beef

CATTLE

Chicago cattle market this week: Good and choice heavy steers were 50c lower while comparable yearlings were mostly 25c off. Cows advanced 25c@50c.

	Thurs.	Week ago
Chicago steer, top...\$16.00	\$16.50	
4 day avg.....	14.25	14.80
Kan. City, top.....	14.75	15.50
Omaha, top.....	15.40	15.50
St. Louis, top.....	14.75	15.00
St. Joseph, top.....	13.50	15.50
Bologna bull, top....	11.75	12.25
Cutter cow, top.....	8.00	7.50
Canner cow, top.....	7.00	6.75
Receipts—20 markets		
4 days.....	343,000	399,000
Slaughter—		
27 points*.....	209,514	203,913

BEEF

Steer carcass, utility to choice

New York—		
Non-Kosher	\$16.50 @22.25	
Kosher	16.75 @22.20	
San Francisco,		
700@800 lb.	21.75	21.75
Dr. canners,		
all weights..12 1/2	12 1/2	
Cutters,		
all weights..12 1/2	12 1/2	
Bologna bulls,		
all weights..13 1/2	13 1/2	

*Week ended October 22.

Chicago prices used in compilations unless otherwise specified.

SEPTEMBER SLAUGHTER

Cattle	1,146,020
Hogs	2,453,630
Sheep	4,173,978

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market inactive.		
Native cows ..	.15 1/2	.15 1/2
Kipskins20	.20
Calfskins23 1/2 @27	.23 1/2 @27
Shearlings ...	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow slow.		
Extra	8.62 1/2	8.62 1/2
Chicago tallow steady.		
Prime	8.62 1/2	8.62 1/2
Chicago greases slow.		
A-White	8.75	8.75
New York greases slow.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage,		
unit ammo.	5.53	5.53
Blood	5.53	5.53
Digester tankage		
60%	71.04	71.04
Cottonseed		
oil	12.50 @13.125	12.50 @13.125

BUSINESS INDICATORS

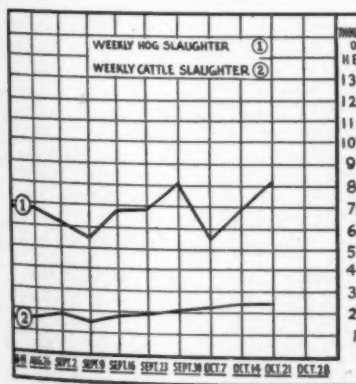
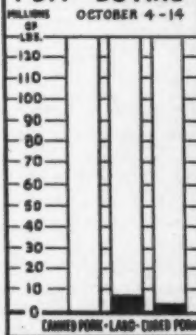
Wholesale Prices (1926=100)

	Oct. 16 1943	Oct. 17 1942
All commodities ..	102.9	99.6
Food	104.7	103.1
Prices (1926=100) July 1943		July 1942
Farm Products ...	125.0	105.3

PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.

FDA BUYING



Chicago

†Carcass Beef

	Week ended Oct. 28, 1943 per lb.
Steer, hfr., choice, all wts.....	21
Steer, hfr., good, all wts.....	20
Steer, hfr., comm., all wts.....	18
Steer, hfr., utility, all wts.....	16
Cow, comm., and good, all wts.....	18
Cow, utility, all wts.....	16
Hindquarters, choice.....	23 1/2
Forequarters, choice.....	19
Cow hindquarters, good and comm.....	19 1/2
Cow forequarters, good and comm.....	17

Steer, hfr., short loin, choice.....	33
Steer, hfr., short loin, good.....	30½
Steer, hfr., short loin, utility.....	29
Steer, hfr., short loin, utility.....	27½
Cow, short loin, good and commer.....	25½
Cow, short loin, utility.....	22½
Steer, heifer round, choice.....	22½
Steer, heifer round, utility.....	22
Steer, heifer round, utility.....	19½
Steer, heifer round, utility.....	16½
Steer, hfr., loin, choice.....	30
Steer, hfr., loin, good.....	28½
Steer, hfr., loin, commer.....	25½
Steer, hfr., loin, utility.....	22½
Cow, loin, good and commer.....	20½
Cow, loin, utility.....	19
Cow round, good and commer.....	19½
Cow round, utility.....	14½
Steer, heifer rib, choice.....	24½
Steer, heifer rib, good.....	24
Steer, heifer rib, commer.....	21½
Steer, heifer rib, utility.....	19
Cow rib, good and commer.....	21½
Cow rib, utility.....	19
Steer, hfr., sirloin, choice.....	21½
Steer, hfr., sirloin, good.....	20½
Steer, hfr., sirloin, commer.....	21½
Steer, hfr., cow flank, all grades.....	19½
Cow sirloin, good and commer.....	21½
Cow sirloin, utility.....	19½
Steer, hfr., cow flank, all grades.....	19½
Cow flank steak, all grades.....	24
Steer, hfr., reg. chuck, choice.....	20½
Steer, hfr., reg. chuck, good.....	19½
Steer, hfr., reg. chuck, utility.....	18
Cow reg. chuck, utility.....	18
Cow reg. chuck, good and commer.....	18
Cow reg. chuck, utility.....	16
Steer, hfr., c.e. chuck, choice.....	19
Steer, hfr., c.e. chuck, good.....	18½
Steer, hfr., c.e. chuck, utility.....	18½
Steer, hfr., c.e. chuck, utility.....	15½
Cow, c.e. chuck, good and commer.....	16½
Cow, c.e. chuck, utility.....	15½
Steer, hfr., forehand, all grades.....	12½
Cow forehand, grass.....	12
Steer, heifer braket, choice.....	16
Steer, heifer braket, good.....	16½
Steer, heifer braket, commer.....	14½
Steer, heifer braket, utility.....	14½
Cow braket, good and commer.....	14½
Cow braket, utility.....	14
Steer, heifer back, choice.....	21½
Steer, heifer back, good.....	20½
Cow back, good and commer.....	19
Cow back, utility.....	16½
Steer, hfr., arm chuck, choice.....	19½
Steer, hfr., arm chuck, good.....	19½
Cow arm chuck, good and commer.....	17½
Cow arm chuck, utility.....	15½
Steer, hfr. short plate, good and choice.....	14½
Steer, hfr. short plate, commer. and utility.....	13½
Cow short plate, good and commer.....	13½
Cow short plate, utility.....	13

Veal

Choice carcass	20%
Good carcass	19%
Choice saddles	23

Brains	7%
Hearts, cap off	15%
Tongues, fresh or frozen	22%
Sweetbreads	23%
Ox-tails, under $\frac{1}{2}$ lb.	8%
Tripe, scalded	4%
Tripe, cooked	7% @ 8%
Livers, unblemished	23%
Kidneys	11%

Brains	8%
Calf livers, Type A.....	49%
Sweetbreads, Type A.....	39%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb	
Choice lambs	2350
Good lambs	2285
Medium lambs	2185
Choice hindraddle	2010
Good hindraddle	2190
Choice fores	2180
Good fores	2090
1 Lamb tongues, Type A.....	14%
**Mutton	
Choice sheep	1990
Good sheep	1135
Choice saddles	1550
Good saddles	1480
Choice fores	955
Good fores	1690
Mutton legs, choice	1695
Mutton loins, choice	1560

***Fresh Pork and Pork Products**

Leg, pork loins, under 12 lbs. av.	22
Piegs	19
Tenderloins	31
Skinned shoulders	21
Spareribs, under 3 lbs.	15
Boston butts, 4 to 8 lbs. av.	24
cellar trim	4
Neck bones	4
Pigs' feet, short cut	4
Kidneys	10
Livers, unblemished	15
cellar trim	6
Bars	6
Snouts, lean out	0
Snouts, lean in	10
Heads	10

***WHOLESALE SMOKED MEATS**

Fancy regular hams, 14/16 lbs.,	
parment paper.....	26%
Fancy skinned hams, 14/16 lbs.	
skinner paper.....	26%
Picnics, 4/8 lbs., short shank, wrapped.	26
Fancy bacon, 6/8 lbs., wrapped.....	26
Standard bacon, 6/8 lbs., wrapped.....	24
No. 1 beef sets, smoked	
Insides, C Grade.....	46%
Outsides, C Grade.....	44%

***VINEGAR PICKLED PRODUCTS**

Pork feet, 200-lb. bbl.....	\$22.50
Lamb tongue, short cut, 200-lb. bbl.....	
Regular tripe, 200-lb. bbl.....	23.50
Honeycomb tripe, 200-lb. bbl.....	31.00
Pocket honeycomb tripe, 200-lb. bbl.....	34.50

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	23.50
100-125 pieces	23.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	26.50
Plate beef, 200 lb. bbls.	32.50
Extra plate beef, 200 lb. bbls.	34.00

SAUSAGE MATERIALS

Carle basis, Chicago some, loose basis.	
Regular pork trimmings.....	17 1/2
Special lean pork trimmings 85%.....	20 1/2
Extra lean pork trimmings 95%.....	23 1/2
Pork cheek meat.....	18
Pork hams.....	18
Pork livers.....	18
Boneless bull meat.....	17 1/2
Boneless chucks.....	17
Shank meat.....	17
Beef trimmings.....	16 1/2
Dressed canners.....	12 1/2
Dressed cutter cows.....	12 1/2
Knockers.....	12 1/2
Turkey, caper.....	18 1/2

Cervelat, choice, in hog bungs.....	58
Thuringer.....	51
Farmer.....	41
Holsteiner.....	41
B. C. salami, choice.....	54
Milano, salami, choice, in hog bungs.....	unquote
B. C. salami, new condition.....	53
Franks, choice, in hog middles.....	unquote
Genoa, style salami, choice.....	55
Finch, style salami.....	55
Mortadella.....	55
Cappicola (cooked).....	45
Prosciutto hams.....	34

Pork sausage, hog casings.....	21
Pork sausage, bulk.....	21
Frankfurters, in sheep casings.....	21
Frankfurters, in hog casings.....	21
Bologna.....	21
Bologna, in artificial casings.....	21
Liver sausage in beef rounds.....	21
Liver sausage in hog casings.....	21
Smoked liver sausage in hog bungs.....	21
Head cheese.....	21
New England luncheon specialty.....	21
Mild luncheon specialty.....	21
Tongue and blood.....	21
Blood sausage.....	21
Home.....	21
Egg.....	21

CURING MATERIALS

Nitrite of soda (Chgo. w.h.se. stock):	Cwt.
In 425-lb. bbls., delivered.....	\$ 8.25
Sulphate, less than ton lots, f.o.b. N. Y.:	
Dol. refined granulated.....	1.00
Med. crystal.....	1.00
Small crystals.....	1.00
Large crystals.....	1.00
Pure rid. gran. nitrate of soda.....	4.00
Pure rid. powdered nitrate of soda.....	unqu.
Salt, per ton, in minimum car load of 95,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried.....	9.25
Medium, kiln dried.....	12.25
Brick, bulk, 40 ton cars.....	12.25
Sugar:	
Raw, 96 basis, f.o.b. New Orleans.....	9.75
Standard gran., f.o.b. refiners (3%).....	10.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, 10% discount.....	10.00
Dextrose, in car lots, per cwt. (coston in paper bags.....	4.25

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	16 @ 20
140 pack	20 @ 20
Domestic rounds, 1 3/4 to 2 in.	20 @ 20
140 pack	20 @ 20
Export rounds, wide, over 1 1/2 in.	40 @ 40
Export rounds, medium, 1 1/2 to 2 in.	20 @ 20
Export rounds, narrow, 1 1/2 in. under	20 @ 20
No. 1 wessands	05 @ 20
No. 2 wessands	10 @ 20
No. 1 bungs	10 @ 40
No. 2 bungs	10 @ 40
Middles sewing, 1 1/2 to 2 in.	40 @ 20
Middles, select, wide, 2 1/2 to 3 in.	50 @ 20
Middles, select, extra, 2 1/2 to 3 in.	50 @ 20
Middles, select, extra, 2 1/2 in. & up	1.10 @ 20
Dried or salted bladders, per piece:	
12-15 in. wide, flat	08 @ 20
10-12 in. wide, flat	08 @ 20
8-10 in. wide, flat	02 @ 20
6-8 in. wide, flat	02 @ 20

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	50	50
Resifted	31	31
Chili Pepper		
Powder		
Cloves, Amboyna	40	40
Zanzibar	25	25
Ginger, Jamaica, unbleached	23	23
Mace, Fancy Banda	1.08	1.08
East Indies	95	1.10
East & West Indies Blend		
Mustard sour, fancy		
No. 1		
Nutmeg, Fancy Banda	67	67
East Indies	53	53
East & West Indies Blend		
Paprika, Spanish		
Pepper, Cayenne		
Red No. 1		
*Black Malabar	11	11
*Black Lampong	84	84
*Pepper, white Singapore	154	154
*Muntok	16	16
*Packers		

	Whole	Grass
Caraway seed	88	88
Cumin seed	18 1/2	18 1/2
Coriander Morocco bleached	19	19
Coriander Morocco natural No. 1	18 1/2	18 1/2
Mustard seed, fancy yellow	25	25
American	12	12
Marjoram, Chilean	51	51
Oregano	19	19

MARKET PRICES

New York

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, comm.....	19
Steer, heifer, utility.....	17
Cow, good and comm.....	19

The above quotations do not include charges for butchering.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice.....	21 1/4
Steer, heifer, triangle, good.....	20 1/4
Steer, heifer, triangle, comm.....	19 1/4
Steer, heifer, triangle, utility.....	17 1/4
Steer, hfr., reg. chuck, choice.....	24
Steer, hfr., reg. chuck, good.....	22 1/4
Steer, hfr., reg. chuck, comm.....	21 1/4
Steer, hfr., reg. chuck, utility.....	18 1/4

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

Steer, heifer, rib, choice.....	25 1/4
Steer, heifer, rib, good.....	24 1/4
Steer, heifer, rib, comm.....	22 1/4
Steer, heifer, rib, utility.....	20
Steer, heifer, loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, comm.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. down.....	23 1/4
Shoulders, regular.....	20 1/4
Butts, regular, 4/8 lbs.....	24 1/4
Hams, regular, under 14 lbs.....	23 1/4
Hams, skinned fresh, under 14 lbs.....	23 1/4
Picnics, fresh, bone in.....	19 1/4
Pork trimmings, extra lean.....	18 1/4
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	18 1/4
City	
Pork loins, fresh, 10/12 lbs.....	26 1/4
Shoulders, regular.....	21 1/4
Butts, boneless, C. T.....	31
Hams, regular, under 14 lbs.....	22 1/4
Hams, skinned, under 14 lbs.....	22 1/4
Picnics, bone in.....	19 1/4
Pork trimmings, extra lean.....	31 1/4
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	19
Boston butts, 4/8 lbs.....	27 1/4

*COOKED HAMS

Cooked hams, skin on, fatted, 8 lbs. down.....	44
Cooked hams, skinned, fatted, 8 lbs. down.....	47 1/4

*SMOKED MEATS

Regular hams, under 14 lbs.....	28
Regular hams, 14/18 lbs.....	27 1/4
Regular hams, over 18 lbs.....	26 1/4
Skinned hams, under 14 lbs.....	30 1/4
Skinned hams, 14/18 lbs.....	30
Skinned hams, over 18 lbs.....	29
Picnics, bone in.....	26 1/4
Racon, western, 8/12 lbs.....	26 1/4
Racon, city, 8/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

*Quotations on pork items are for less than 1,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, October 27, 81 to 99 lbs.....	32.66
100 to 119 lbs.....	19.96
120 to 136 lbs.....	19.84
137 to 153 lbs.....	19.77

***DRESSED VEAL

Hide off

Choice, 170@315 lbs.....	22.68
Good, 170@315 lbs.....	21.63
Common, 170@315 lbs.....	19.63
Utility, 170@315 lbs.....	17.63

*Quotations are for some 9 and include 50c for delivery. An additional 1/2c per cwt. permitted if wrapped in stockinette.

*DRESSED SHEEP AND LAMBS

Lamb, choice.....	26 1/4
Lamb, good.....	25
Lamb, comm.....	23
Mutton, good, s.....	18 1/4
Mutton, comm., m.....	12 1/4

*Quotations are for some 9, plus 50c for butchering.

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.

CHICAGO OR CHICAGO BASIS

THURSDAY, OCT. 23, 1943

REGULAR HAMS

Fresh or Frozen		S.P.
8-10.....	21 1/4	21 1/4
10-12.....	21 1/4	21 1/4
12-14.....	21 1/4	21 1/4
14-16.....	20 3/4	20 3/4

BOILING HAMS

Fresh or Frozen		S.P.
10-18.....	20 1/4	20 1/4
18-20.....	19 1/4	19 1/4
20-22.....	19 1/4	19 1/4

SKINNED HAMS

Fresh or Frozen		S.P.
10-12.....	23 1/4	23 1/4
12-14.....	22 1/4	22 1/4
14-16.....	22 1/4	22 1/4
16-18.....	22 1/4	22 1/4
18-20.....	21 1/4	21 1/4
20-22.....	21 1/4	21 1/4
22-24.....	21 1/4	21 1/4
24-26.....	20 1/4	20 1/4
26-28.....	21 1/4	21 1/4
28/up.....	21 1/4	21 1/4

PICNICS

Fresh or Frozen		S.P.
4-6.....	19 1/4	19 1/4
6-8.....	19 1/4	19 1/4
8-10.....	19 1/4	19 1/4
10-12.....	19 1/4	19 1/4
12-14.....	19 1/4	19 1/4

Short shank 1/2c over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen		Cured
6-8.....	17 1/4	18 1/4
8-10.....	16 1/4	17 1/4
10-12.....	16 1/4	17 1/4
12-14.....	15 1/4	16 1/4
14-16.....	15 1/4	16 1/4
16-18.....	14 1/4	15 1/4

GREEN AMERICAN BELLIES

16-20.....	18 1/4
20-25.....	18 1/4
25 and up.....	18 1/4

D. S. BELLIES

Clear		Rib
16-20.....	14 1/4	14 1/4
20-25.....	14 1/4	14 1/4
25-30.....	14 1/4	14 1/4
30-35.....	14 1/4	14 1/4
35-40.....	14 1/4	14 1/4
40-50.....	14 1/4	14 1/4

D. S. FAT BACKS

6-8.....	10 1/4
8-10.....	10 1/4
10-12.....	10 1/4
12-14.....	10 1/4
14-16.....	10 1/4
16-18.....	11 1/4
18-20.....	11 1/4
20-25.....	11 1/4

OTHER D. S. MEATS

Fresh or Frozen		Cured
Regular plates.....	10 1/4	11
Clear plates.....	9 1/4	10
Jowl butts.....	9 1/4	10
Square jowls.....	11	12

Quotations based on OPA revised MPB 148, amendment No. 5, effective June 14, 1943 on green pork cuts, and effective June 28, 1943 on cured pork.

*FANCY MEATS

Tongues, Type A.....	23 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	12 1/4
Lamb fries, per lb.....	20 1/4
Livers, beef, Type A.....	24 1/4
Ox-tails, under 1/2 lb.....	9 1/4

*Prices carlot and loose basis for some 9. For lots under 500 lbs. add \$0.025.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible meat.....	5.00 per cwt.
Inedible meat.....	4.75 per cwt.

FUTURE PRICES

SATURDAY, OCTOBER 23, 1943

LARD:	Open	High	Low	Close
Dec.....	18.55
Jan.....	18.40
May.....
July.....

No sales.

Open interest: May 1.

MONDAY, OCTOBER 25, 1943

No bids or offerings.				
Oct.....	13.10b.
Dec.....	13.55ax.
Jan.....	13.40ax.
May.....	13.37 1/2 ax.
July.....

No sales.

Open interest: May 1.

TUESDAY, OCTOBER 26, 1943

No bids or offerings.				
Oct.....	13.25b.
Dec.....	13.50ax.
Jan.....	13.40ax.
May.....	13.37 1/2 ax.
July.....

No sales.

Open interest: May 1.

WEDNESDAY, OCTOBER 27, 1943

No bids or offerings.				
Oct.....	13.50ax.
Dec.....	13.50ax.
Jan.....	13.40ax.
May.....	13.36ax.
July.....

No sales.

Open interest: May 1.

THURSDAY, OCTOBER 28, 1943

No bids or offerings.				
Oct.....	13.50ax.
Dec.....	13.50ax.
Jan.....	13.40ax.
May.....	13.36ax.
July.....

No sales.

Open interest: May 1.

FRIDAY, OCTOBER 29, 1943

No bids or offerings.				
Dec.....	13.50ax.
Jan.....	13.40ax.
May.....	13.45ax.
July.....

No sales.

Open interest: May 1.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Oct. 23.....	13.80n	12.80n	12.75n
Monday, Oct. 25.....	13.80n	12.80n	12.75n
Tuesday, Oct. 26.....	13.80n	12.80n	12.75n
Wednesday, Oct. 27.....	13.80n	12.80n	12.75n
Thursday, Oct. 28.....	13.80n	12.80n	12.75n
Friday, Oct. 29.....	13.80n	12.80n	12.75n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.....	14.55
Kettle rend, tierces, f.o.b. Chicago C. L.....	15.05
Leaf, kettle rend, tierces, f.o.b. Chicago C. L.....	15.05
Neutral, tierces, f.o.b. Chicago C. L.....	15.55
Shortening, tierces, c.a.f.....	16.50

LIMIT FATTY ACIDS

Fatty acid inventories (excluding fatty acids produced by the user) will be limited by a War Food Administration order effective November 1, to a 60 days' supply, in order to provide a better distribution of available supplies.

The limitation will be based on the quantity of fatty acids used during the six months beginning January 1, 1943, and non-producing users may figure their 60 days' inventory as one-third of the aggregate consumed in that half-year period. The inventory restrictions are contained in FDO No. 87, effective November 1.

Tallow and Grease Market Awaits Greater Production

NEW YORK, OCTOBER 27, 1943

TALLOW AND GREASE.—The tallow trade was very firm during the past week, but offerings continue to run very small. Little trading was reported and prices were quoted nominally at ceiling levels.

Greases also, continued firm and bids remained at the ceiling limits. However, no material was offered on the open market. There has been some evidence that the large supply of hogs being fed throughout the country are nearing the marketable stage, for live supplies at numerous market centers were very liberal during the past week.

STEARINE.—Stearine production continues to remain very limited; not enough has been offered to establish a market for some time. Demand remains broad and the market is quoted firm.

NEATSFOOT OIL.—Only light supplies of neatsfoot oil are to be found and these are far below the needs of the broad demand of the trade. The market is quoted firm and traders are awaiting increased supplies.

OLEO OIL.—Oleo oil also is in broad demand but here, too, the supply is not of sufficient size to allow for a market in the face of broad demand. Quoted prices are firm.

SEPTEMBER MARGARINE TAX

Taxes paid on oleomargarine during September, 1943 and 1942, as reported by the Bureau of Internal Revenue:

	Sept. 1943	Sept. 1942
Excise taxes (including special taxes)	\$249,646.54	\$117,879.53

Quantity of product on which tax was paid during September, 1943 and 1942:

	Sept. 1943 lbs.	Sept. 1942 lbs.
Oleomargarine, colored	531,615	95,543
Oleomargarine, uncolored	46,796,052	32,008,100

CHICAGO, OCTOBER 28, 1943

TALLOW.—Local traders have reported that offerings of tallow are still of very moderate proportions, despite the increased runs of live cattle, presumably due to the fact producers are still filling orders placed with them during the period of light runs several weeks ago. Demand remains strong at ceiling prices for all grades. Cattle slaughter under federal inspection has been slowly gaining in volume, leading members of the trade to believe that there is still some hope of an improvement in the amount of tallow which will be available in the near future. Ceiling prices are: Fancy, 8½¢; choice, 8¼¢; special, 8½¢ and No. 1, 8½¢.

STEARINE.—Stearine remains scarce on this market and traders are much in need of the increased supply they have been awaiting for some months. There are many cattle in the country and when these are ready for market, there is a possibility of an increased production of stearine.

OLEO OIL.—No trading was reported in oleo oil during the past week, due to the fact that supplies have been very light. Ceiling prices are: Extra, 13.04¢, and prime, 12.75¢.

NEATSFOOT OIL.—There has been no change in the neatsfoot oil market for some time as supplies remain very limited. Quotations are: Pure, 18¢ and cold test, 26¢.

GREASE OIL.—There were no reports of trade in grease oil and prices remained unchanged. Quotations are: No. 1, 14¼¢; prime burning, 15¼¢; prime inedible, 15¢ and special No. 1, 13¼¢. Acidless tallow oil is quoted at 13¼¢.

GREASES.—Despite slowly increasing slaughter of hogs, there has been no noticeable increase in the amount of greases being made available on the open market. Demand for all grades of greases is very broad at ceilings.

BY-PRODUCTS MARKETS

Demand for packinghouse by-products continues to be very broad but little trading was reported during the past week as supplies remain far below the needs of the trade. All types of product are wanted.

Blood

Unground, loose*

Digester Feed Tankage Materials

Unground, per unit ammonia

Liquid stick, tank cars

Packinghouse Feeds

65% digester tankage, bulk	\$71.00
60% digester tankage, bulk	71.00
55% digester tankage, bulk	61.00
50% digester tankage, bulk	61.00
45% digester tankage, bulk	51.00
50% meat and bone meal scraps, bulk	52.00
†Blood-meal	52.00
Special steam bone-meal	50.00

†Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

Steam, ground, 3 & 50	35.00
Steam, ground, 2 & 25	35.00

Fertilizer Materials

High grade tankage, ground	\$ 3.50
10@11% ammonia	3.50
Bone tankage, unground, per ton	30.00
Hoof meal	4.25

Dry Rendered Tankage

Hard pressed and expeller unground	\$1.25
45 to 75% protein	

Gelatine and Glue Stocks

Calf trimmings (limed)	\$1.00
Hide trimmings (limed)80
Sinews and pizzles (green, salted)	1.00

Cattle jaws, skulls and knuckles	\$40.00
Pig skin scraps and trim, per lb.	7½¢

*Denotes ceiling price, f.o.b. shipping point.

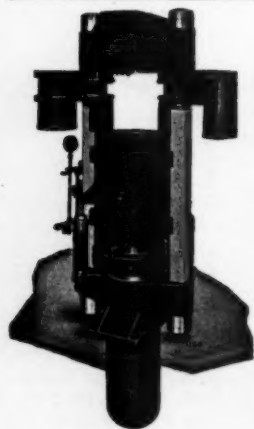
Bones and Hoofs

Round shins, heavy	\$70.00
light	70.00
Flat shins, heavy	65.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50
Hoofs, white	55.00
Hoofs, house run, assorted	51.00
Junk bones	38.00

‡Delivered Chicago.

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	55.00
Winter processed, black, lb.	2.00
Winter processed, gray, lb.	2.00
Cattle switches	4 @ 4¢



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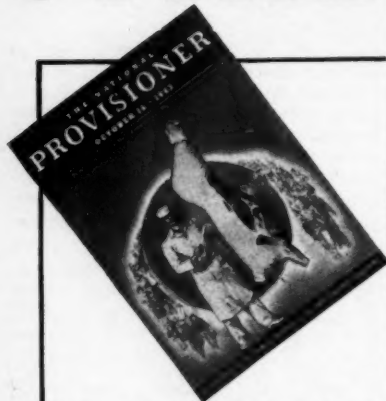
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HIDES AND SKINS

New buying permits for hides expected on Nov. 1—South American market active at unchanged prices—Large attendance reported at Tanners' Council Fall meeting held in New York City.

Chicago

HIDES—Domestic hide markets remained at a standstill this week. New trading permits, calling for Oct. hides, are expected to be mailed about Oct. 28th, to be in the hands of tanner buyers by Monday, Nov. 1, with the probability that trading will be resumed immediately thereafter.

This is expected to be particularly true of the small packer and country hide markets, where the kill is beginning to show a fair expansion. Some of the less desirable lots of Sept. hides were unsold in these markets when permits expired on Oct. 16, and it is likely that holders of small packer and country hides will be anxious to keep sold up as closely as possible until the terms of the revised Amendment No. 3 to the price schedule are known.

Attention of the local trade centered this week on the annual Fall meeting of the Tanners' Council, being held at New York on Oct. 28-29. A number of representatives of government agencies are scheduled to speak, and it is expected that some announcement may be made regarding the revision of Amendment No. 3, effective date of which has been postponed until Dec. 1.

The estimate of the War Meat Board placed federal inspected cattle slaughter for the week ended Oct. 23 at 288,000 head, as against 286,000 previous week, for the country as a whole. Calf slaughter was estimated at 169,000 head, as compared with 159,000 for the preceding week.

Full details are printed elsewhere in this issue regarding the announcement early this week of ceiling prices to be established on live cattle. The WFA also announced early this week that the suspension of quota limitation on slaughter of livestock has been extended for another month, or until Dec. 1. However, a good many packers are confronted at present with a serious labor shortage, with prospects that their difficulties will increase later, and the shortage is also being felt in the shipping of hides which had been sold previously.

FOREIGN WET SALTED HIDES.—The South American market has been active this week, with England taking a good part of the hides moving; steady prices were paid on all selections. At the opening of the week, buyers in the States took 6,000 LaPlata reject steers; England bought 3,500 Sansinena and 2,500 other Argentine standard steers, 3,000 Rosa Fe and 1,000 Anglo reject steers, 700 LaPlata light steers, 2,200 Artigas and 1,000 Frey Bentos stand-

ard steers, and 3,500 Montevideo reject cows. At early mid-week, 1,800 Nacional steers sold to England, and 2,000 Nacional cows to the States. Later, 2,500 Sansinena light steers and 4,500 Smithfield reject heavy steers sold to England; 4,500 Municipal extremes and 2,000 LaPlata reject steers sold to the States.

CALFSKINS.—Action on packer Oct. calfskins is expected to be deferred until Oct. hides are out of the way; packers will be in no hurry to sell, since demand will continue in excess of supply. Market is strong at 27c for heavies and 23½c for lights under 9½ lbs., but trading is expected to be mostly on New York selection at corresponding prices.

City calfskins are strong at the ceiling of 20¼c for 8/10 lb., and 23c for 10/15 lb., but these will probably move mostly on New York selection also. Country calfskins are salable at 16c for 10 lb. and down and 18c for 10/15 lb., f.o.b. shipping point. City light calf and deacons are quotable at \$1.43, selected, but scarce.

KIPSKINS.—Packer kipskin production increases at this season but the market is called firm at 20c for 15-30 lb. natives and 17½c quotable for brands.

City kipskins are readily salable at the maximum of 18c for 15-30 lb. natives and 17c for brands; country kips are in demand at 16c, flat, f.o.b. shipping points.

Packer Sept. slunks were cleared a couple weeks back at \$1.10, flat, for regulars and 55c, flat, for hairless, the ceiling prices.

SHEEPSKINS.—There has been no announcement as yet following the recent meetings held by the OPA with producers and tanners in attempting to set new ceiling prices for shearings, now that they are on a civilian market basis. However, there has been considerable activity this week, with at least six cars reported sold basis \$1.50 for No. 1 shearings, big packer production, although this bid was declined in some quarters. No. 2's are quoted at \$1.25 but current production of No. 2's and No. 3's is negligible. Pickled skins are in active demand and market kept sold ahead in most quarters; sales are made at individual ceiling prices by grades, with market in general quoted \$7.75@8.00 per doz. packer sheep and lamb skins. One of the large mid-west independent packers is scheduled to sell Nov. wool on bids late this week; while last sales in that section were credited around \$2.85@2.90 per cwt. liveweight basis for westerns, there is considerable variance in quotations at present. There have been sizeable sales of packer pelts this week in a range of from \$2.45 per cwt. liveweight basis for mostly northern natives to \$2.75 per cwt. for all westerns, with some sales at \$2.60@2.65 per cwt. for in-between points.

LATE NEWS— FLASHES

The federal grand jury in Chicago this weekend indicted three operators in the meat industry for conducting what the government prosecutors called a gigantic black market.

The indictment returned before Judge John P. Barnes named Alexander Novak, a packer at Rice Lake, Wis.; his brother, Edmund, of Ladysmith, Wis., and a Chicagoan, Samuel Stern, owner of a slaughterhouse at Spring Grove, Ill.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended Oct. 29	Prev. week	Cor. week, 1942
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt	@14 1/4	@14 1/4	@14 1/4
Brnd'd stros...	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Light Tex.	@15	@15	@15
str.	@15	@15	@15
Brnd'd cows...	@14 1/4	@14 1/4	@14 1/4
Hvy. nat. cows...	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows...	@15 1/4	@15 1/4	@15 1/4
Nat. bulls...	@12	@12	@12
Brnd'd bulls...	@11	@11	@11
Califskins...	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd...	@17 1/4	@17 1/4	@17 1/4
Slunks, reg...	@1.10	@1.10	@1.10
Slunks, hrls...	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS			
	Week ended Oct. 29	Prev. week	Cor. week, 1942
Nat. all-wts...	@15	@15	@15
Branded...	@14	@14	@14
Nat. bulls...	@11 1/4	@11 1/4	@11 1/4
Brnd'd bulls...	@10 1/4	@10 1/4	@10 1/4
Califskins...	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips...	@18	@18	@18
Slunks, reg...	@1.10	@1.10	@1.10
Slunks, hrls...	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES			
	Week ended Oct. 29	Prev. week	Cor. week, 1942
Hvy. steers...	@15	@15	@14
Hvy. cows...	@15	@15	@14
Bulls...	@15	@15	@15
Extremes...	@15	@15	@15
Bulls...	11 @11 1/4	11 @11 1/4	10 @10 1/4
Califskins...	16 @18	16 @18	16 @18
Kipskins...	@16	@16	@16
Horsehides...	6.50@8.00	6.50@8.00	6.50@7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS			
	Week ended Oct. 29	Prev. week	Cor. week, 1942
Far. shearings...	@1.50	@1.75ax	@2.15
Dry pelts...	27 @28	27 @27 1/4	27 @28

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended October 23, 1943, were reported as follows:

	Week Oct. 23	Previous week	Same week '42
Cured meats, lbs.	24,750,000	30,624,000	31,960,000
Fresh meats, lbs.	29,560,000	45,621,000	60,686,000
Lard, lbs.	11,554,000	9,992,000	4,243,000

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during September, 1943, in Alabama, Florida and Georgia:

	Sept. 1943	Sept. 1942
Cattle	50,412	58,540
Cows	33,212	33,072
Hogs	100,867	96,842
Sheep	319	896

WEEK'S CLOSING MARKETS

FDA PURCHASES

AND



ANNOUNCEMENTS

PURCHASES.—During the week ending October 16, FSCC purchases included 2,417,300 lbs. cured pork; 1,768,800 lbs. pork loins; 2,950,000 lbs. packer hog sides; 290,000 lbs. Wiltshire sides; 320,000 lbs. frozen beef; 1,272,000 lbs. frozen veal; 376,000 lbs. frozen lamb; 3,745,300 lbs. frozen mutton; 215,000 lbs. frozen pork livers; 85,000 lbs. frozen lamb tongues; 85,000 lbs. frozen calf tongues; 58,700 bundles, 100 yds. each, hog casings; 330,000 lbs. lard; 502,200 lbs. dehydrated pork; and 500,000 lbs. shortening. On October 21, this agency purchased 7,729,953 lbs. canned meat products; 1,870,000 lbs. dressed packer hog sides; 1,640,000 lbs. frozen pork loins; 2,640,000 lbs. cured pork meat and 120,000 lbs. Wiltshire sides. The same agency purchased 1,800,000 lbs. of canned meat on October 22.

AMENDMENT.—Amendment 13 to Schedule FSCC-10 was issued by the War Food Administration, FDA. Changes in specifications are recorded for fresh singed Wiltshire sides, fresh scalded Wiltshire sides, fresh, skinless, boneless, fattened hams, fresh New York style shoulders, fresh skinned New York style shoulders and fresh, skinless, boneless, fattened shoulders. The following paragraph has been designated as Section 2 of Article XIV in the amendment:

Reclamation.—All canned meats purchased by FSCC shall conform with all applicable reclamation conditions for canned meats as set forth in the "Conditions Governing Purchases of Subsistence Supplies for the U. S. Army," AR 30-2220, dated December 31, 1942, and all subsequent amendments thereto.

FRIDAY'S CLOSING

Provisions

Most trading today was done in 4900 lb. lots. Some carlot business was reported and this included 6 cars green rough jowls at carlot ceiling, for November delivery. A few small lots of jowls sold early but the same sellers were offering half-car lots later in the day. A round-lot of several cars 4/up S.P. picnics sold for November and December delivery at the carlot ceiling. Among the 4900-lb. lot business reported were the following: 20/up fresh skinned hams; 10/14, 14/18 and 18/up S.P. skinned hams; 4/up S.P. picnics; 25/50 D.S. clear bellies; fresh special lean, fresh regular and fresh extra lean trimmings; 12/16 and 16/up loins; frozen neckbone trimmings and 25 4900-lb. lots of freezer accumulation special lean trimmings, the latter on confidential terms.

Cottonseed Oil

Crude prices are: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625; Area F, 12.50.

Quotations on New York's bleachable cottonseed oil, Friday's close, were: November 14.15; December 14.00; January 14.00; March 14.00.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 23, 1943, were 4,279,000 lbs.; previous week, 3,288,000 lbs.; same week last year 6,481,000 lbs.; Jan. 1 to date, 215,040,000 lbs.; corresponding period a year earlier, 227,136,000 lbs.

Shipments of hides from Chicago for week ended October 23, 1943, were 4,113,000 lbs.; previous week, 4,826,000 lbs.; same week last year, 6,324,000 lbs.; Jan. 1 to date 183,624,000 lbs.; corresponding period a year earlier, 242,169,000 lbs.

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LIVESTOCK MARKETS *Weekly Review*

Larger Hog Runs Cut Prices Below Ceilings

CONTINUED heavy marketings of hogs during the past week finally enabled packer buyers to push the top price below the ceiling limit on Tuesday. The increase in hog and cattle marketings became noticeable a week ago and in the former class of livestock was even more pronounced during the past week, with all sections of the country reporting more liberal marketings. Previously, hog supplies had been of comparatively light dimensions, partly as a result of the farmers' aversion to the live hog ceiling which became effective on October 4.

On Tuesday the hog market at Chicago moved mostly 15¢ to 25¢ lower with some sales made late in the day showing even more loss. The top for the day dropped 5¢ to \$14.70, the first time hogs have sold under the ceiling since its establishment. The market continued to work lower on Wednesday as receipts again were liberal and on that day the practical top was \$14.55, with only scattered lots selling at \$14.60 and \$14.65.

At the time the hog price ceiling went into effect there were a great many hogs in the country which were ready for market. Farmers held them in hope that the ceiling would be withdrawn. These hogs, plus those reaching their prime daily, piled up on farms and when marketing got under way the movement developed into an unusually heavy one. There are many more hogs in the country this year than previously; this fact alone will make for sizable runs of hogs at the central markets for some weeks to come.

It is the belief of members of the livestock trade that for some time, or until the heavy marketing of hogs has

been ended, there will be no hogs selling at the ceiling limit, but that with receipts continually increasing, hog prices will be nearer the floor than the ceiling before many weeks have passed.

Packers are very much concerned about their ability to continue to handle the increasing hog runs as the labor problem remains their greatest source of trouble. In pre-war years the industry was well supplied with properly trained and experienced help in the killing and cutting floors but the armed services have drafted many of these employees while numbers of others have sought employment at other work where wages are higher.

WESTERN LAMB REPORT

During the week ended October 23, contracting of feeder lambs in the western states continued in moderate volume. Various trade interests report that there are more lambs unsold than in any previous year at this late date, particularly in Colorado and Wyoming and to some extent in Utah. Indications were that a large percentage of the bands not sold would clear through terminal markets rather than on the range, according to the regular weekly report of the War Food Administration.

In California fat lamb prices have advanced 25¢ to 50¢ in the past ten days, some choice ladino clover 90¢ to 95¢ lb. lambs scoring \$14.00 f.o.b. shipping points.

Several sales of pea field lambs have been made in eastern Oregon and Washington at \$13.00 to \$13.50 with shorn lambs at \$12.75. The movement of pea field lambs is about completed for the year because of weather conditions. Destination of these lambs has been the West Coast, particularly California and Washington consuming centers.

STOCK SHOW ENTRIES GOOD

A heavy early entry for the Chicago Market Fat Stock and Carlot Competition, to open next month at the Chicago Stock Yards, is reported by B. E. Heide, manager of the International Live Stock Exposition and in charge of entries for the market show. The competition will be held from November 29 through December 2. It will take the place of the regular International Live Stock Exposition, cancelled last year as a war measure.

Sponsored by the Union Stock Yard and Transit Co., operators of the Chicago market, the show will comprise all of the fat classes, both individuals and carlots, that have in past years been an important part of the International Live Stock Exposition. The prizes will remain the same as at recent Internationals.

YARDS LIVESTOCK SERVICE

Warning that no cessation or interruption of loading and unloading service can be tolerated, the Interstate Commerce Commission recommended at Washington last week that there be no abandonment of loading and unloading facilities owned by the Livestock Terminal Service Co. at the Cleveland Union Stock Yards unless the railroads and the stockyards can arrange for continuation of the service. Terms and conditions of such a plan would be submitted to the ICC for approval.

ASK HIGHER HOG PRICES IN CANADA

TORONTO.—Hog producers are seeking an increased price for hogs on account of the large number of farmers who are compelled to purchase

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grain for feed. The present maximum price is \$16.75 per cwt. "on the rail, dressed."

For some time there has been an increase in the number of brood sows offered for slaughter. In order to keep the Canadian commitment to Great Britain of 600,000,000 lbs. of bacon, this slaying of hogs must be arrested.

Heavier Marketings Bring Increase in Meat Output

Increased production of all classes of meat in federally inspected plants for the week ended October 23 was reported this week by the War Meat Board. Reflecting seasonally heavier marketings of livestock, total meat production increased to 359,000,000 lbs., a gain of ten per cent from the 325,000,000 lbs. produced a week earlier.

Practically all of the increase was in pork, output of which totaled 177,000,000 lbs. or 19 per cent more than the 148,000,000 lbs. of the preceding week. This increase in pork production is needed to meet military and lend-lease requirements. Recent purchases by these agencies have been below their current needs, the board pointed out.

Although receipts of cattle at 12 mid-western markets were 12 per cent larger, most of this increase again consisted of stockers and feeders. The number of cattle for slaughter purposes allowed only a 2 per cent increase in beef production, which was estimated at 136,000,000 lbs. against 133,000,000 lbs. the previous week. Output of veal totaled 22,000,000 lbs., an increase of 1,000,000 lbs. Lamb and mutton production stood at 24,000,000 lbs., also a gain of 1,000,000 lbs.

The number of animals slaughtered under federal inspection last week totaled 288,000 cattle, 169,000 calves, 1,252,000 hogs, and 607,000 sheep and lambs, compared with 280,000 cattle, 159,000 calves, 1,037,000 hogs, and 600,000 sheep and lambs a week earlier.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended October 23:

	Cattle	Calves	Hogs
Week ended October 23.....	4,060	2,481	16,156
Last week	3,184	2,232	16,146
Last year	4,058	1,551	11,831

CANADIAN INSPECTED KILL

Canadian inspected slaughter in September, 1943, compared:

	Sept. 1943	Sept. 1942
Cattle	101,940	54,266
Calves	48,863	51,293
Hogs	475,828	404,977
Sheep	85,963	112,801

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, October 28, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and Choice:					
120-140 lbs.	\$12.75@13.50	\$12.15@13.25		\$13.25@13.90	\$12.25@13.25
140-160 lbs.	13.25@13.90	13.00@13.75		13.65@14.10	13.25@13.75
160-180 lbs.	13.65@14.30	13.50@14.25	\$14.00@14.35	14.00@14.15	13.75@14.15
180-200 lbs.	14.15@14.50	14.25@14.35	14.15@14.35	14.05@14.15	14.10@14.15
200-220 lbs.	14.40@14.55	14.25@14.35	14.25@14.35	14.05@14.15	14.10@14.15
220-240 lbs.	14.45@14.60	14.25@14.35	14.25@14.35	14.05@14.15	14.10@14.15
240-270 lbs.	14.45@14.60	14.25@14.35	14.25@14.35	14.05@14.15	14.10@14.15
270-300 lbs.	14.45@14.60	14.25@14.35	14.25@14.35	14.05@14.15	14.10@14.15
300-330 lbs.	14.45@14.60	14.25@14.35	14.25@14.35	14.05@14.15	14.10@14.15
330-360 lbs.	14.45@14.60	14.15@14.25	14.25@14.35	14.05@14.15	14.10@14.15
Medium:					
100-220 lbs.	12.75@14.00	12.75@14.15	13.50@14.25	13.35@14.00	13.20@13.90
SOWS:					
Good and Choice:					
270-300 lbs.	14.35@14.50	13.75@13.85	14.10@14.25	13.80@13.90	13.90 only
300-330 lbs.	14.35@14.40	13.75@13.85	14.10@14.25	13.80@13.90	13.90 only
330-360 lbs.	14.35@14.40	13.75@13.85	14.10@14.25	13.80@13.90	13.90 only
360-400 lbs.	14.25@14.35	13.75@13.80	14.10@14.25	13.75@13.85	13.85@13.90
Good:					
400-450 lbs.	14.20@14.30	13.75@13.80	14.10@14.20	13.75@13.85	13.80@13.85
450-550 lbs.	14.10@14.25	13.75@13.80	14.10@14.15	13.65@13.75	13.75@13.80
Medium:					
250-550 lbs.	13.00@13.75	13.25@13.70	13.60@14.10	13.60@13.85	13.65@13.75
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.00@16.00	15.50@16.25	13.50@14.50	14.25@15.75	15.00@16.00
900-1100 lbs.	15.25@16.40	15.50@16.25	14.75@15.50	14.25@15.75	15.25@16.25
1100-1300 lbs.	15.25@16.50	15.50@16.50	14.75@15.75	14.50@15.75	15.25@16.25
1300-1500 lbs.	15.50@16.50	15.50@16.50	14.75@15.75	14.50@15.75	15.25@16.25
STEERS, Good:					
700-900 lbs.	13.00@15.00	14.00@15.50	13.25@14.75	12.50@14.25	13.50@15.25
900-1100 lbs.	13.25@15.25	14.00@15.50	13.50@14.75	12.50@14.50	13.50@15.25
1100-1300 lbs.	13.50@15.25	14.00@15.50	13.50@14.75	12.75@14.50	13.75@15.25
1300-1500 lbs.	13.75@15.50	14.00@15.50	13.50@14.75	12.75@14.50	13.75@15.25
STEERS, Medium:					
700-1100 lbs.	11.00@13.25	11.50@14.00	11.25@13.50	11.00@12.75	11.00@13.50
1100-1300 lbs.	11.00@13.50	11.50@14.00	11.75@13.50	11.25@13.50	11.00@13.50
STEERS, Common:					
700-1100 lbs.	9.00@11.00	10.00@11.50	9.50@11.50	9.25@11.25	9.00@11.00
HEIFERS, Choice:					
600-800 lbs.	15.00@16.00	14.50@15.50	14.25@15.25	13.75@15.50	14.50@15.75
800-1000 lbs.	15.00@16.00	14.50@15.50	14.50@15.50	14.00@15.75	14.50@15.75
HEIFERS, Good:					
600-800 lbs.	12.75@15.00	13.00@14.50	13.00@14.25	12.00@14.00	12.25@14.50
800-1000 lbs.	12.75@15.00	13.00@14.50	13.00@14.50	12.00@14.00	12.25@14.50
HEIFERS, Medium:					
500-900 lbs.	10.00@12.75	10.00@13.00	10.50@13.00	10.00@12.00	10.00@12.25
HEIFERS, Common:					
500-900 lbs.	8.50@10.00	8.25@10.00	9.00@10.50	8.75@10.00	8.50@10.00
COWS, All Weights:					
Good	11.50@12.50	11.00@12.00	11.00@12.75	10.75@12.00	10.00@11.50
Medium	9.75@11.50	9.25@11.00	9.25@11.00	9.00@10.75	9.00@10.00
Cutter and common	7.00@9.75	7.00@9.25	7.00@9.25	7.00@9.00	6.50@9.00
Canner	6.00@7.00	5.50@7.00	6.00@7.00	5.75@7.00	6.00@6.50
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	11.75@12.50	9.50@10.00	11.00@11.50		9.50@10.50
Sausage, good	11.50@12.00	9.50@10.00	10.50@11.25		9.50@10.25
Sausage, medium	9.25@11.50	8.50@9.50	9.25@10.50		8.50@9.50
Sausage, cutter & com.	8.25@9.25	7.50@8.50	8.00@9.25		6.75@8.50
VEALERS, All Weights:					
Good and choice	14.00@15.00	14.00@15.25	12.50@14.50	12.50@14.00	12.00@14.00
Common and medium	10.00@14.00	11.25@14.00	9.00@12.50	8.50@12.50	8.00@12.00
Cull	8.00@10.00	7.00@11.25	7.50@9.00	6.00@8.50	5.50@8.00
CALVES, 500 lbs. down:					
Good and choice	11.00@12.00	10.75@13.00	10.50@12.50	10.50@13.00	10.00@12.00
Common and medium	7.50@11.00	8.00@10.75	8.00@10.50	8.00@10.50	7.00@10.00
Cull	6.75@7.50	6.50@8.00	6.00@8.00	6.00@8.00	5.50@7.00

Slaughter Lambs and Sheep:

LAMBS:					
Good and choice*	13.25@13.90	13.25@14.00	13.25@13.85	13.50@14.25	13.00@13.75
Medium and good*	11.75@13.00	11.50@13.00	12.00@13.00	12.25@13.25	11.00@12.75
Common	9.50@11.50	9.00@11.25	10.00@11.75	10.00@12.00	9.00@10.75

YLG. WETHERS:					
Good and choice*	11.25@12.35				11.50@12.00
Medium and good*	10.25@11.00				10.25@11.00

EWES:					
Good and choice*	5.25@6.00	5.25@6.00	5.25@5.75	5.25@5.75	5.50@6.00
Common and medium	4.25@5.25	4.00@5.25	4.50@5.25	4.50@5.25	4.25@5.00

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth. *Quotations on slaughter lambs and yearlings of good and choice, and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for five days ended Oct. 22:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,700	1,575	4,900	0
San Francisco	6,583	1,730	3,833	755
Portland	6,683	1,725	2,610	1,850

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 21,560 cattle, 3,146 calves, 33,743 hogs and 9,231 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 23, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 1,656 hogs; Swift & Company, 2,887 hogs; Wilson & Co., 861 hogs; Western Packing Co., Inc., 5,030 hogs; Agar Packing Co., 5,478 hogs; Shippers, 5,741 hogs; Others, 34,908 hogs.

Total: 20,554 cattle; 4,477 calves; 48,880 hogs; 16,045 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,082	2,068	6,419	10,708
Cudahy P. Co.	4,355	1,462	2,760	8,689
Swift & Company	3,770	3,027	4,047	11,323
Wilson & Co.	3,641	1,487	2,640	3,788
Campbell Soup Co.	2,155			
Others	9,871	644	1,326	5,127
Total	29,874	8,708	17,192	39,635

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour & Company	6,175	4,771	17,213	
Cudahy Pkg. Co.	4,656	4,355	10,629	
Swift & Company	5,211	4,016	10,510	
Wilson & Co.	2,547	4,333	1,900	
Others		15,103		

Cattle and calves: Eagle Pkg. Co., 20; Greater Omaha Pkg. Co., 150; Geo. Hoffman, 64; Kroger Pkg. Co., 884; Rothchild Pkg. Co., 257; John Roth & Sons, 174; So. Omaha Pkg. Co., 530; Nebr. Beef Co., 629; Lincoln Pkg. Co., 379; American Pkg. Co., 17.

Total: 21,682 cattle and calves; 34,578 hogs and 40,342 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,594	2,294	12,526	8,118
Swift & Company	5,710	5,130	10,377	8,876
Hunter Pkg. Co.	1,982		9,335	807
Heil Pkg. Co.			2,494	
Krey Pkg. Co.			2,799	
Laclede Pkg. Co.			3,292	
Siehoff Pkg. Co.			1,137	
Others	8,978	19	2,568	654
Shippers	12,269	2,874	19,303	1,286
Total	28,533	10,307	63,831	19,741

ST. LOUIS CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,909	133	5,726	7,689
Armour and Company	5,342	22	4,790	8,590
Swift & Company	2,415	251	5,407	8,715
Others	324	4	48	
Shippers	4,812	17	2,890	1,041
Total	14,802	427	16,861	29,005

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	4,597	1,823	11,795	11,017
Armour and Company	4,191	1,519	9,454	5,412
Others	5,610		1,101	1,708
Total	12,398	3,342	22,350	18,137

Not including 1,280 cattle, 7,340 hogs and 177 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,894	5,557	5,993	1,823
Wilson & Company	5,545	3,250	5,696	1,780
Others	310		756	
Total	12,749	8,807	12,447	3,583

Not including 64 cattle, 998 hogs and 1,048 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,432	1,615	11,172	2,153
Guggenheim Pkg. Co.	996			
Dunn & Osterlag	124			
Fred W. Dold	185			
Sunflower Pkg. Co.	38		126	
Pioneer Pkg. Co.	57			
Excel Pkg. Co.	619			
Others	5,492		1,000	281
Total	10,943	1,615	12,972	2,434

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,860	4,506	2,589	25,688
Swift & Company	5,750	4,371	3,192	28,697
Blue Bonnet Pkg. Co.	548	33	554	
City Packing Co.	368	14	803	44
H. Rosenthal	130	3	84	
Total	12,105	8,927	7,222	54,429

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,765	3,409	23,051	13,962
Cudahy Pkg. Co.	1,184	1,020		4,056
Dakota Pkg. Co.	1,808	31		4,056
Swift & Company	4,916	5,962	41,161	19,060
Others	8,519	1,790		
Total	19,192	12,212	64,212	37,106

DEVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,539	208	4,678	14,587
Swift & Company	1,730	706	4,583	11,914
Cudahy Pkg. Co.	1,413	125	2,948	8,798
Others	2,106	99	2,065	613
Total	6,788	1,138	14,310	30,712

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons				462
E. Kahn's Sons Co.	2,097		8,072	475
Lohrey Packing Co.	24		458	
H. H. Meyer Pkg. Co.	18		4,622	
J. & F. Schroth P. Co.	18		3,947	
J. F. Stegner Co.	198	304		
Others	1,587	721	657	133
Shippers	48	174	2,826	4,840
Total	3,900	1,199	20,612	5,910

Not including 691 cattle, 14 calves, 3,035 hogs and 159 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended Oct. 23	Prev. week	Cor. week, 1942
Cattle	193,760	195,319	170,313
Hogs	335,497	280,143	257,115
Sheep	291,681	293,907	225,700

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., October 28.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, barrows and gilts were 5@20c lower, with sows only 5c lower than last week's close.

Hogs, good to choice:

160-180 lb.	\$13.10@14.05
180-200 lb.	13.90@14.25
200-230 lb.	13.80@14.35
230-300 lb.	13.90@14.35

Sows:

270-300 lb.	\$13.85@14.25
300-400 lb.	13.85@14.25
400-550 lb.	13.85@14.15

Receipts of hogs at Corn Belt markets for the week ended October 28:

	This week	Last week
Friday, Oct. 22	41,800	39,400
Saturday, Oct. 23	30,300	32,500
Monday, Oct. 25	39,400	40,400
Tuesday, Oct. 26	38,500	32,000
Wednesday, Oct. 27	37,300	31,600
Thursday, Oct. 28	32,700	40,400

NEW YORK LIVESTOCK

Livestock prices at Jersey City, October 25, 1943, as reported by the Food Distribution Administration.

CATTLE:

Steers, medium to good	\$16.90@17.25
Cows, medium	12.00@13.00
Cows, cutter and common	9.75@11.50
Cows, canners	7.00@ 9.75
Bulls, good and medium	11.00@13.25
Bulls, cutter to common	9.00@11.00

CALVES:

Vealers, good and choice	\$15.00@16.50
Vealers, common and medium	14.00@15.00

HOGS:

Hogs, good and choice, 160@200 lb. av.	\$14.90
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LAMBS:

Lambs, good	\$14.50
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Receipts of salable livestock at Jersey City Market for week ended October 23, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,092	1,406	413	1,994
Total with directs	6,188	11,636	30,820	59,193

Previous week:

Salable receipts	987	1,597	447	2,536
Total, with directs	5,890	10,541	23,490	60,182

*Including hogs at 81st street.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Oct. 22	2,395	1,290	16,136	8,400
Sat., Oct. 23	1,661	1,062	9,808	4,400
Mon., Oct. 25	22,521	2,035	19,100	14,000
Tues., Oct. 26	3,086	1,183	29,391	9,700
Wed., Oct. 27	15,530	1,917	31,258	11,000
Thurs., Oct. 28	4,300	800	15,000	10,000

*Week so far.....50,784 4,935 97,749 44,600
Week ago.....45,638 4,811 86,477 38,000
Year ago.....47,707 5,804 90,911 43,000
Two years ago.....45,627 5,322 73,526 28,000

*Including 1,090 cattle, 400 calves, 50,520 hogs and 26,566 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Oct. 22	1,863	80	2,962	1,000
Sat., Oct. 23	811	141	135	
Mon., Oct. 25	4,527	90	1,254	1,000
Tues., Oct. 26	4,452	204	378	1,000
Wed., Oct. 27	6,068	263	850	1,000
Thurs., Oct. 28	3,000	100	1,000	1,000

Week's total.....19,817 657 3,006 3,000
Prev. week.....15,970 717 3,244 4,775
Year ago.....15,830 1,507 5,490 1,000
Two years ago.....12,727 1,716 3,097 1,000

†OCTOBER AND YEAR RECEIPTS

	October		Year	
	1943	1942	1943	1942
Cattle	200,798	206,377	1,729,781	1,994,388
Calves	21,282	21,001	171,119	206,000
Hogs	379,274	383,282	4,486,189	3,900,000
Sheep	251,254	243,087	1,863,601	2,068,000

†All receipts include directs.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, October 23:

	Week ended Oct. 23	Prev. week
Packers' purchases	45,821	48,000
Shippers' purchases	5,502	4,500
Total	54,323	52,500

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Oct. 23	\$15.20	\$14.65	\$5.75	\$14.40
Previous week	15.40	14.75	6.00	14.70
1942	15.35	14.90	5.75	14.20
1941	11.15	10.20	5.90	11.15
1940	11.75	6.00	3.75	8.15
1939	9.75	6.70	3.50	8.25
1938	10.50	7.90	3.00	8.00

Av. 1938-1942.....\$11.70 \$9.20 \$4.20 \$10.15

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Wt.	Price
	Rec'd	Lbs.	Top
*Week ended Oct. 23	113,300	256	\$14.75
Previous week	97,139	267	14.75
1942	96,526	253	15.25
1941	86,118	240	10.00
1940	111,800	241	6.50
1939	82,445	246	7.15
1938	91,416	229	8.25

Av. 1938-1942.....93,700 241 \$8.85

*Receipts and average weight for week ending Oct. 23, 1943, estimated.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended October 23:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Oct. 23	425,000	559,000	980,000
Previous week	396,000	508,000	980,000
1942	356,000	481,000	970,000
1941	278,000	376,000	970,000
1940	282,000	515,000	980,000

At 11 markets:

	Cattle	Hogs	Sheep
Week ended Oct. 23	417,000	559,000	980,000
Previous week	396,000	508,000	980,000
1942	356,000	481,000	970,000
1941	278,000	376,000	970,000
1940	282,000	515,000	980,000

At 7 markets:

	Cattle	Hogs	Sheep
Week ended Oct. 23	314,000	409,000	970,000
Previous week	281,000	343,000	980,000
1942	247,000	306,000	970,000
1941	197,000	254,000	970,000
1940	201,000	363,000	98

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended October 23, 1943.

CATTLE

	Week ended Oct. 23	Prev. week	Cor. week, 1942
Chicago	20,554	20,303	21,905
Kansas City	25,878	25,223	28,223
Omaha	20,945	21,212	18,813
St. Joseph	18,804	18,202	18,906
St. Louis	14,220	12,721	9,775
St. Paul	11,888	10,888	8,315
Wichita	7,066	6,801	5,797
Philadelphia	2,840	2,119	2,441
Indianapolis	2,643	2,379	3,107
New York & Jersey City	9,975	9,169	11,393
Cincinnati	21,620	22,436	12,583
Cleveland	4,829	4,441	4,561
Denver	7,211	6,616	5,978
St. Paul	15,362	14,892	18,253
Milwaukee	5,614	8,850	4,363
Total	188,549	181,212	169,413

*Cattle and calves.

HOGS

	Week ended Oct. 23	Prev. week	Cor. week, 1942
Chicago	123,824	84,243	105,602
Kansas City	65,316	44,819	46,823
Omaha	62,092	59,784	45,355
St. Joseph	53,675	62,880	52,246
St. Louis	28,819	20,309	15,426
St. Paul	36,603	18,756	18,927
Wichita	11,963	11,236	9,966
Philadelphia	16,015	4,787	16,625
Indianapolis	28,371	3,448	30,548
New York & Jersey City	64,498	41,894	53,079
Cincinnati	13,445	14,639	9,776
Cleveland	17,084	19,699	15,637
Denver	12,490	12,592	9,406
St. Paul	64,212	51,639	38,297
Milwaukee	14,147	14,897	11,486
Total	632,394	444,072	509,199

*Includes St. Louis National Stockyards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

	Week ended Oct. 23	Prev. week	Cor. week, 1942
Chicago	16,645	24,314	20,524
Kansas City	51,543	46,121	27,787
Omaha	42,347	46,584	35,259
St. Joseph	25,927	25,663	22,726
St. Louis	16,606	32,490	17,960
St. Paul	32,868	30,569	23,413
Wichita	2,153	2,962	2,852
Philadelphia	3,538	13,189	3,111
Indianapolis	3,841	25,254	4,220
New York & Jersey City	68,645	72,132	57,774
Cincinnati	4,631	4,918	2,617
Cleveland	1,045	1,127	5,440
Denver	24,309	22,720	12,747
St. Paul	37,108	33,678	30,370
Milwaukee	2,462	2,370	2,449
Total	333,708	505,311	269,249

(Not including directs.)

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending October 23, 1943	5,592	1,317	968
Week previous	4,500	1,066	905
Same week year ago	6,898	1,070	814
COWS, carcass			
Week ending October 23, 1943	2,017	2,580	2,396
Week previous	2,351	2,743	2,448
Same week year ago	1,706	2,275	2,126
BULLS, carcass			
Week ending October 23, 1943	246	108	42
Week previous	258	136	76
Same week year ago	510	194	87
VEAL, carcass			
Week ending October 23, 1943	11,362	1,439	795
Week previous	11,165	1,337	771
Same week year ago	8,525	1,005	1,178
LAMB, carcass			
Week ending October 23, 1943	39,088	8,999	12,822
Week previous	35,591	7,899	14,060
Same week year ago	50,081	12,862	13,284
MUTTON, carcass			
Week ending October 23, 1943	7,976	8,356	1,797
Week previous	9,054	4,122	2,125
Same week year ago	5,683	681	4,213
PORK CUTS, lbs.			
Week ending October 23, 1943	1,062,925	59,187	56,568
Week previous	744,502	175,850	28,228
Same week year ago	1,071,973	170,651	170,134
BEEF CUTS, lbs.			
Week ending October 23, 1943	70,336
Week previous	214,587
Same week year ago	188,418

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending October 23, 1943	9,831	2,340	...
Week previous	9,326	2,119	...
Same week year ago	11,501	2,441	...
CALVES, head			
Week ending October 23, 1943	12,574	2,411	...
Week previous	11,427	2,175	...
Same week year ago	16,219	2,705	...
HOGS, head			
Week ending October 23, 1943	63,304	16,015	...
Week previous	48,830	13,189	...
Same week year ago	54,898	10,625	...
SHEEP, head			
Week ending October 23, 1943	68,026	3,538	...
Week previous	71,514	4,757	...
Same week year ago	57,904	3,111	...

Country dressed product at New York totaled 3,713 veal, 5 hogs and 187 lambs. Previous week 3,668 veal, 0 hogs and 151 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

	Good Steers	Good Steers	Good Steers
	Week ended Oct. 21	Last week	Same week 1942
Toronto	\$11.00	\$10.94	\$10.09
Montreal	11.52	11.60	10.50
Winnipeg	10.37	10.50	9.50
Calgary	10.75	10.75	9.75
Edmonton	10.50	10.75	9.50
Prince Albert	9.50	9.50	9.30
Moose Jaw	9.35	10.25	8.75
Saskatoon	10.00	10.15	8.80
Regina	9.50	10.10	9.00
Vancouver	11.10	11.35	9.75

HOG CARCASSES B1*

	Week ended Oct. 21	Last week	Same week 1942
Toronto	\$16.75	\$16.75	\$16.41
Montreal	16.00	16.00	16.35
Winnipeg	15.00	15.00	15.35
Calgary	15.25	15.30	15.20
Edmonton	15.30	15.60	15.10
Prince Albert	15.35	15.35	15.10
Moose Jaw	15.25	15.35	15.20
Saskatoon	15.25	15.35	15.10
Regina	15.20	15.35	15.10
Vancouver	16.25	16.30	16.05

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

VEAL CALVES

	Week ended Oct. 21	Last week	Same week 1942
Toronto	\$15.21	\$15.25	\$14.98
Montreal	16.00	16.00	14.75
Winnipeg	12.43	13.50	12.10
Calgary	10.75	10.75	10.25
Edmonton	11.60	11.85	11.50
Prince Albert	11.00	...	10.25
Moose Jaw	11.25	11.50	10.50
Saskatoon	12.25	12.25	11.50
Regina	11.75	12.25	11.00
Vancouver	10.75	11.50	11.75

GOOD LAMBS

	Week ended Oct. 21	Last week	Same week 1942
Toronto	\$11.83	\$12.67	\$11.84
Montreal	11.70	12.09	11.50
Winnipeg	10.30	10.50	10.50
Calgary	9.85	10.35	10.25
Edmonton	9.25	9.85	10.00
Prince Albert	9.25	9.75	10.15
Moose Jaw	9.75	10.15	10.15
Saskatoon	9.00	9.75	10.15
Regina	9.50	9.80	10.30
Vancouver	11.00	11.25	11.00

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at the 27 selected centers during the week ending October 22 scored a sharp increase and the total at 912,835 head compared with 692,599 the previous week. During the same period a year ago the slaughter amounted to 750,420 head. Cattle and calf slaughter also showed gains over the preceding week but the sheep and lamb slaughter for the period was somewhat smaller.

	Cattle	Calves	Hogs	Sheep
New York area*	9,975	12,577	64,498	68,645
Phila. & Balt...	4,007	862	31,958	2,261
Ohio-Indiana group*	11,026	2,006	64,834	9,598
Chicago	32,829	7,709	123,824	76,007
St. Louis area*	18,804	12,612	83,675	25,927
Kansas City	25,678	11,087	65,316	61,543
Southwest group*	34,262	25,832	63,224	64,866
Omaha	20,945	1,648	32,092	42,347
St. Paul-Wisc. group*	11,888	494	36,043	32,668
Interior Iowa & So. Minn.*	24,704	29,862	136,158	42,165
Total	200,514	112,871	912,835	473,025

*Includes New York, Newark, and Jersey City. *Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. *Includes Elburn, Ill. *Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. *Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. *Includes Lincoln, Neb. *Includes St. Paul, Mo. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. *Includes Albert Lea and Austin, Minn. and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

AUSTRALIA TO RATION MEAT

Meat rationing for civilians will begin January 1, 1944, to insure equitable distribution, Prime Minister John Curtin announced in Canberra, Australia.

The weekly ration is expected to be 2 1/2 lbs. per person over nine years of age and 18 oz. per person under that age.

Curtin said consumption of meat is increasing and Australia also is providing meat for troops in the Middle East and contributing to Britain's home supply.

HOG-CORN RATIO

The hog-corn ratio at Chicago in September, 1943, based on barrows and gilts, was 14.0 compared with 13.5 in August and 17.4 in September, 1942. Average price received for hogs in September was \$14.94 compared with \$14.42 in August and \$14.67 in September, 1942. No. 3 yellow corn continued to be quoted at the ceiling of 106.5c in September, the same as in August and compared with 84.1c selling price in September, 1942.

CLASSIFIED ADVERTISEMENTS

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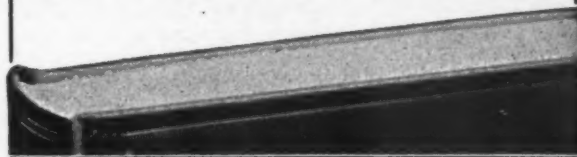
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